

## MARTIN VIALATTE RANGE

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**OAK FOR WINEMAKING: MARTIN VIALATTE RANGE** French or American oak wood for winemaking  
Gives wines roundness, volume and complexity

### CHARACTERISTICS

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This range of oak wood for winemaking is distributed in France by the **MARTIN VIALATTE** company. It is made up of carefully selected oak chips and products, dried and toasted to give varied flavor profiles to different wines.

The **MARTIN VIALATTE** range comes in packaging specially designed to facilitate its use and totally preserve its aromas.

Thanks to rigorous, controlled production, **MARTIN VIALATTE** oak chips for winemaking offer significant benefits for enhancing the balance and complexity of wines:

1 / Flexibility, sweetness, fatness and roundness in the mouth, thanks to the release of a number of compounds during toasting.

2/ Volume and structure in the mouth, thanks to oak tannins and macromolecular compounds in the wood.

3/ Aromatic complexity with a wider spectrum of aromas (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes) thanks to the extractable compounds revealed during different toasts.

The products in the range can be

- distinguished: by their size:
  - chips for enhanced extraction of all the aromatic compounds in the wood;
  - micro-staves for controlled supply of sweetness and aromatic notes (spices, vanilla);
  - staves to develop structure and volume in the mouth similar to those from the barrel.
- by the origin of the oak wood used: French (FR) or American (US) for the expression of complementary aromas.
- by the extent of toasting, with various characteristics: **COMPLEXITY, SWEETY, FRUITY, DELICACY, INTENSITY, PREMIUM** and **HARMONY**:
  - **COMPLEXITY** is a medium-plus toast. It provides complexity and aromatic richness to wines (mellow woodiness, chocolate, caramel, etc) and sweetness.
  - **SWEETY** is a medium toast. It provides vanilla and

fruity aromas of great finesse, while giving wines great sweetness.

- **FRUITY** is a specific drying method with no toasting that enhances the wine's fruity sensations and structure, avoids reduction of musts, and stabilises color.
- **HARMONY** is a very slow, long toast, produced by an innovative toasting process that reveals and releases the oak's macromolecular compounds.
- **DELICACY** is a specific long toast that contributes to the sensation of sweetness and volume in the mouth.
- **INTENSITY** is a very high toast that provides roasted notes.
- **PREMIUM** is a blend of several types of toasted and untoasted wood, to obtain mellow, harmonious woodiness.

The **MARTIN VIALATTE** range is made up of:

- 9 chip products in different toasts for two types of oak, French (FR) or American (US), to optimise the richness and taste balance of wines.

- **CHIPS COMPLEXITY FR**
- **CHIPS COMPLEXITY US**
- **CHIPS SWEETY FR**
- **CHIPS SWEETY US**
- **CHIPS HARMONY FR**
- **CHIPS HARMONY US**
- **CHIPS DELICACY FR**
- **CHIPS INTENSITY FR**
- **CHIPS BLEND PREMIUM**

- 2 **FRUITY** chip products, in French or American oak, to be used in vinification to contribute to the balance and color of wines.

- **CHIPS FRUITY FR**
- **CHIPS FRUITY US**

- • 7 microstave products in different toasts; **SWEETY** in French oak (FR) or American oak (US), **HARMONY** in French oak (FR) or American oak (US) to optimise sweetness and complexity of wines, **DELICACY**, **COMPLEXITY** and **PREMIUM** to accompany aging of fine wines.

- **MICROSTAVES SWEETY FR**
- **MICROSTAVES SWEETY US**
- **MICROSTAVES HARMONY FR**
- **MICROSTAVES HARMONY US**
- **MICROSTAVES DELICACY FR**
- **MICROSTAVES COMPLEXITY FR**
- **MICROSTAVES BLEND PREMIUM**

- 3 stave products to optimize slow, continuous dissemination of the oak's complexity, with good aroma stability and color of wines over time.

- **STAVES SWEETY FR**
- **STAVES HARMONY FR**
- **STAVES SUPER PREMIUM 27MM**

- 3 'barrel kit' products:

- **KIT BARRIQUE SWEETY FR**
- **KIT BARRIQUE SWEETY US**
- **KIT BARRIQUE HARMONY FR**

The kits are made up of 24 ministaves connected by stainless steel wire. The total contact surface is equivalent to 25% of the internal surface area of a barrel, namely 0.25 m<sup>2</sup>/hL.

**MARTIN VIALATTE BARREL KITS** are of interest for use in barrels that have been used for winemaking two or three times. They are inserted through the barrel's bung hole.

Several blends of chips with different toasts and from different types of oak.

- **BLEND VINIFICATION VINS BLANCS n°11**
- **BLEND VINIFICATION VINS ROUGES n°21**
- **BLEND VINIFICATION VINS BLANCS n°12**
- **BLEND VINIFICATION VINS BLANCS n°13**
- **BLEND VINIFICATION VINS ROUGES n°22**
- **BLEND ELEVAGE n°30**

## **DOSAGE**

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It is advisable to carry out a few trial runs in order to determine dosages as well as the contact time needed to achieve required objectives.

Dosages vary according to the products and the type of wine to be obtained:

- from 1 g/L to 10 g/L for chips, with a minimum contact time of 5 weeks;
- from 2 g/L to 10 g/L for microstaves, with a minimum contact time of 8 weeks;
- from 0.5 to 1 stave/HL for staves, with a minimum contact time of 12 weeks;
- 1 barrel kit per barrel.
- from 0.5 g/L to 10 g/L for blends

Dosages vary depending on whether the product is added to white wine or to red wine:

- from 0.5 g/L to 8 g/L for white wines, it is advisable to add the product in stages and use blends of French and American oak;
- from 1 g/L to 10 g/L for red wines, it is advisable to add the product in stages and use blends of French and American oak.

The best times to use the products are:

- chips: at vatting during fermentation (add the loose chips to the tank). Also used in aging (add the chips in their bags).
- micro-staves, staves : during the devatting and/or aging stage.
- Blends: on whole cluster harvests, on musts or during alcoholic fermentation. Also used in aging.

The use of oak chips in winemaking, on must or wine, is permitted in the European Union.

The oak chips must come exclusively from trees of the genus *Quercus*. Wood particles must be such that at least 95% by weight are retained by a 2 mm mesh sieve.

The treatment must be recorded in the cellar register. Outside the European Union, consult the legislation in force in your country.

## INSTRUCTIONS FOR USE

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Products in the **MARTIN VIALATTE** range are packaged in 5 kg food-grade polyethylene mesh bags for easy use of chips, micro-staves and mini-staves, or blends, in tanks, with no restrictions, enabling products to be easily recovered after use. The use of mesh bags promotes the dissemination of aromatic compounds.

Place the bags of chips, micro-staves and mini-staves at different heights throughout the tank using synthetic cord to promote excellent dissemination and thorough mixing.

NB: carry out a pump-over every week if dissemination is not uniform throughout the whole volume of wine.

## PACKAGING

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Chips and micro-staves are packed in 5 kg polyethylene mesh bags, overwrapped in a 10 kg non-divisible bag.

Staves are bagged and sold per 80 units. Barrel kits are sold per unit.

Blends are packed in 5 kg polyethylene mesh bags, overwrapped in a 10 kg non-divisible bag.

## STORAGE

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Store unopened, sealed packaging away from light in a dry, odor-free environment. Once opened use rapidly.

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