

**French and
American oak
Chips and
Dominos**

OenoQuercus

The **OenoQuercus** range from Oenofrance comprises oak chips and dominos made from French and American oak.

The range offers three different chips and two types of dominos:

	Composition	Toasting	Application rates	Contact time
Oenoquercus BF	Fresh Oak	O	0.5 to 10g/L	4 to 8 weeks
Oenoquercus FR	French oak	Medium and Medium +		
Oenoquercus DUO	50% American oak + 50% French oak	Medium		
DOMINOS FR	French oak	Medium		8 to 12 weeks
DOMINOS US	American oak	Medium		

Properties :

The properties of the chips vary according to the origin of the oak (French or American), the toasting level and their size.

Untoasted oak will confer sweetness, whereas the heavier the toasting level, the less structure and the more aroma will be released by the oak.

American oak has more impact on the organoleptic profile of wines than French oak, which confers more structure.

Finally, contact time with the wine increases with the size of the oak chips.

- **OenoQuercus BF** is made from untoasted oak. It does not confer toasted notes but underlines floral and fruity characters, specifically in red wines. Moreover, it releases polysaccharides into the wine, thus conferring volume and sweetness. It is recommended to add **OenoQuercus BF** at an early stage. Contact time with fresh oak is generally shorter than with toasted oak.
- **OenoQuercus FR** is made from medium and medium plus toasted French oak. It confers structure and toasted characters.
- **OenoQuercus Duo** combines the highly complementary qualities of French and American oak. Toasting level is medium. This formula underlines the wine aromas, confers volume and structure thanks to the presence of French oak, but also roasted, coconut and mocha notes thanks to American oak.

Dominos US and Dominos FR: the dominos confer more organoleptic complexity and offer an alternative to barrel ageing.

Dominos FR confers structure to wines, while **Dominos US** contributes mocha, coconut, and vanilla characters.

Instructions for use and application rates :

The chips are packaged in 5 kg infusion sachets, which can be used in the tank directly.

Contact time:

Chips: 4 to 8 weeks,

Dominos: 8 to 12 weeks.

Application rates: 0.5 to 10 g/L

Packaging :

Chips are packaged in 5 kg infusion polyethylene sachets. There are two 5 kg sachets in a 10 kg bag.

Storage :

Store between 5°C and 25°C in a dry, well aerated, and odorless area.

Regulations :

Follow applicable regulations.

CONFORMS TO THE INTERNATIONAL ENOLOGICAL CODEX