



# NOBILE<sup>®</sup> BLOCKS

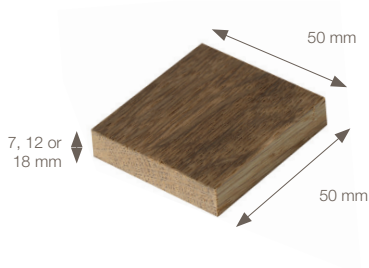
Character and complexity whilst respecting the fruit

---



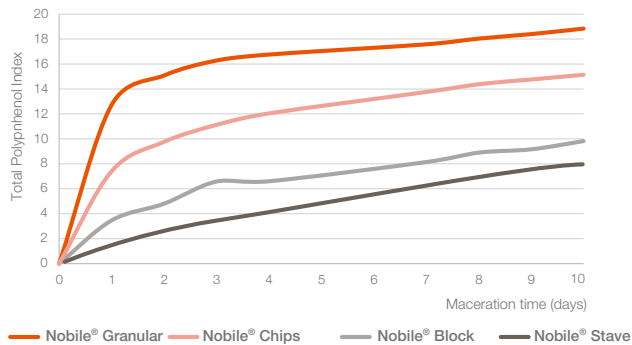
NOBILE<sup>®</sup>  
L'œnologie du bois

## OENOLOGICAL +



- Have profiles specific to the range of **Nobile® Staves** for faster ageing.
- Gives complex profiles.
- Easy to use.

## EXTRACTION



The size of the “oak alternative” influences the speed of wood extraction. The smaller the product, the faster the extraction and the shorter the contact time required.

Due to their size, Blocks are the perfect solution for the rapid marketing of wines, as their design makes it possible to carry out short ageing (3 to 4 months) and to obtain results comparable to ageing on Staves.



### Fermentation or ageing ?

During alcoholic and malolactic fermentation, yeasts and bacteria degrade certain aromatic compounds in wood, modifying the taste balance. The result is better integration and a more elegant perception of the woods character.

## THE NOBILE® TOASTING PROCESSES

### HOMOGENEOUS TOASTING

Toasting program dedicated to reproducing complex aromatic expression.

HOMOGENEOUS  
TOASTING

### GRADIENT TOASTING

Surface heating process which creates a heating gradient identical to a traditional barrel.

GRADIENT  
TOASTING

### DOUBLE TOASTING

The precise selection of oak combined with double toasting achieves a good balance between the ellagitannins and polysaccharides naturally present in oak, developing an aromatic complexity similar to barrel ageing.

DOUBLE  
TOASTING

### SOFT OAK

Exclusive to the **NOBILE®** 18 mm range, the "Soft Oak" method is used to optimise the toasting process of the Staves. This pre-heating program contributes to the creation of unique characteristics.

SOFT  
OAK  
PROCESS



# NOBILE® BLOCKS

STAVES  
**7**  
MM

## HOMOGENEOUS TOASTING



**FRESH**



Freshness, fruit & structure.



**SENSATION**



Sweetness, vanilla & toasted.



**INTENSE**



Volume, roasted coffee & chocolate.

## GRADIENT TOASTING



**REVELATION**



Structure & aromatic complexity.



**AMERICAN REVELATION**



Sweetness, spice bread & lactone.

STAVES  
**12**  
MM

## DOUBLE TOASTING

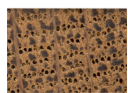


**ELITE**



Toasted nuances. Volume. Similar to traditional barrel ageing.

## HOMOGENEOUS TOASTING



**DULCE**



Roundness & sweetness. Dulce de leche & caramel.

STAVES  
**18**  
MM

## HOMOGENEOUS TOASTING



**18 - XBASE**



Intensity and palate weight. Fruity, without overt oak characters.



**18 - XTREME**



Expression of ripe fruit. Sweetness with mocha notes and roasted coffee.

## GRADIENT TOASTING



**18 - DIVINE**



Gives texture. Extends the fruit to a complex finish (such as the elegance of Burgundian barrels).

## ORIGIN

---

French Oak (*Quercus petraea*, *Quercus robur*) and/or American Oak (*Quercus alba*).

NOBILE® is committed to the PEFC program (Pan European Forest Certification) for promoting sustainable forest management and ensuring biodiversity.

## DOSAGE

---

### WHITE WINES

**In fermentation:** addition of 1 to 3 g/L of Blocks by direct immersion of NOBILE® infusion bags after racking.

**Application on finished wines:** addition of 1 to 3 g/L of Blocks by direct immersion of NOBILE® infusion bags into the tank.

## CONTACT TIME

---

**In fermentation:** during fermentation with an ageing time of 3 to 4 months.

**Ageing:** 3 to 4 months.

**Contact time is defined by tasting throughout ageing.**

## STORAGE

---

Store in original sealed packages, in a cool dry place (5 to 25°C) in an odour-free environment.

Optimal date of use: 5 years.

## SAFETY, QUALITY & REGULARITY

---

NOBILE® range is subject to rigorous controls in order to meet quality, traceability and reproducibility requirements.

NOBILE® production site implements a HACCP approach.

## SEASONING

---

Open air seasoned on site for a minimum of **24 months**.

### RED WINES

**Application on wines after racking:** addition of 3 to 6 g/L of Blocks by direct immersion of NOBILE® infusion bags into the tank.

## DIMENSIONS

---

### Size

- 7 mm: 50 x 50 x 7 mm.
- 12 mm: 25 x 100 x 12 mm.
- 18 mm: 50 x 50 x 18 mm.

### Surface area

2,6 m<sup>2</sup> for 5 kg.

## PACKAGING

---

5 kg bag containing 1 infusion bag of 5 kg.

Aluminized PET packaging ensures optimum flavour protection.

## REGULATION

---

The use of oak wood chips is subject to regulation. Refer to the legislation.



**NOBILE**®  
L'œnologie du bois

CS 61 611 – 33 072 Bordeaux Cedex – France  
Tél: + 33 (0) 5 56 86 53 04 – nobile@laffort.com - www.laffort.com

