



BARREL REFRESH

Give new life to your barrels



NOBILE[®]
L'œnologie du bois

CUSTOM MADE



BARREL REFRESH SPECIAL



A custom blend of 7 & 12 mm profiles can be made to specification to achieve particular characteristics and style.

BARREL REFRESH SPECIAL 18



A custom blend of 7, 12 & 18 mm profiles can be made to specification to achieve particular characteristics and style.

Profiles available (refer to the Staves range): Fresh, Sensation, Intense, Révélation, American Révélation, Elite, 18-XBase, 18-Xtreme, 18-Divine.

OXYGEN AND OAK



During ageing, the wine needs oxygen to evolve.

Oxygen contributes to the stabilisation of colour, the softening of tannins and the integration of wood compounds. The quantity of oxygen in contact with the wine must be controlled throughout ageing, adapted to the quality of the wine, the cellaring potential or the desired consumption time after purchase.

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.

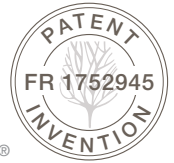
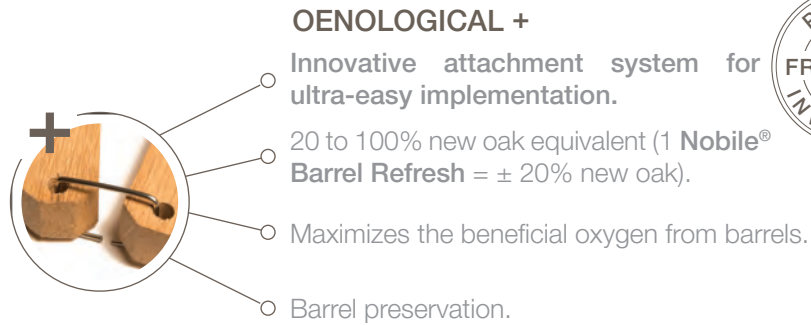
GRADIENT
TOASTING

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® BARREL REFRESH



HOMOGENEOUS TOASTING



BARREL REFRESH SENSATION



Sweetness, vanilla & toasted.

GRADIENT TOASTING



BARREL REFRESH REVELATION



Structure & aromatic complexity.



HOMOGENEOUS TOASTING



18 - XBASE



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

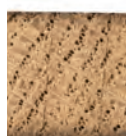


18 - XTREME



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

Insert 1 to 3 **Barrel Refresh** through the bung hole per barrel according to the age of the barrel and the intensity of oak desired.

CONTACT TIME

Ageing time of 4 to 8 months depending on the Barrel Refresh and wine characteristics.

Contact time is defined by tasting throughout ageing.

SEASONING

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

DIMENSIONS

Size & Weight

- 7 mm: 7 x 2 (320 x 23 x 7 mm) / ± 450 g.
- 18 mm: 12 (300 x 25 x 18 mm) / ± 1000 g.

Surface area

- 7 mm: ± 0.273 m².
- 18 mm: ± 0.320 m².

1 Barrel Refresh = ±15% of new oak (depending on the Barrel Refresh type).

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.

PACKAGING

- 7 mm: 10 units boxes.
- 18 mm: 5 units boxes.

PE packaging ensures optimum flavour protection.

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.

REGULATION

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



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