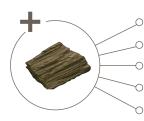


# CHIPS & GRANULARS

A full range of high quality products combining tradition, expertise, innovation and research



## OENOLOGICAL +



Creates volume & sweetness.

Develops aromatic complexity.

Preserves freshness and fruity expression of wines.

• Reduces the perception of vegetal character.

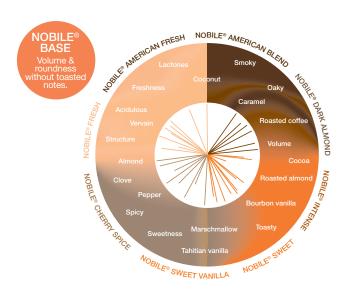
Reduces ageing time (early wine release).



### HOMOGENEOUS TOASTING

Toasting program dedicated to reproducing complex aromatic expression.

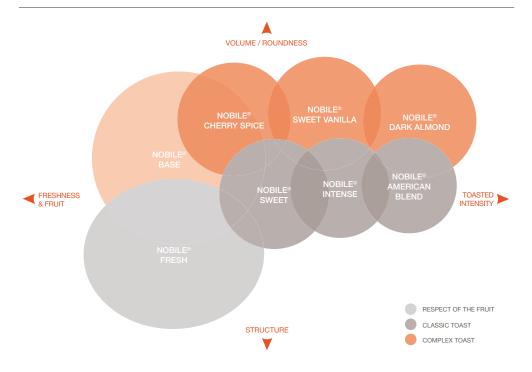
# SENSORY ANALYSIS



The aromatic and flavour profiles found in the NOBILE® range.

The use of extremely delicate heating processes release volatile compounds from the wood. Our experience and a thorough understanding of this toasting process ensures consistency, reliability and repeatability of the tannins and complex aromatic profiles.

## YOUR COMPLEXITY







# **CHIPS & GRANULARS**

## UNTOASTED OAK



NOBILE® FRESH GRANULAR 24M Granulars

Antioxidant & structure.



NOBILE® AMERICAN FRESH GRANULAR Granulars

Fruit & lactones.

# CLASSIC TOAST



NOBILE® FRESH THERMO TRAITÉ Chips & Granulars

Freshness, fruit & structure.



NOBILE® SWEET Chips & Granulars

Vanilla & toasted.



NOBILE® INTENSE Chips

Volume & coffee.



NOBILE® AMERICAN BLEND Chips & Granulars

Caramel & smoky.



NOBILE® BASE Chips COMPLEX TOAST

Volume & roundness.

Without toasted notes.



NOBILE® SWEET VANILLA Chips

Lush vanilla & marshmallow flavours.



NOBILE® CHERRY SPICE Chips

Sweet entry, black fruits & spicy.





NOBILE® DARK ALMOND Chips

Roasted complexity & dark chocolate.

#### **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.

#### **SEASONING**

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

### **DOSAGE**

#### WHITE WINES

In fermentation: addition of 0,5 to 3 g/L of chips or granulars after racking.

**Application on finished wines:** addition of 0,5 to 3 g/L by direct immersion of **NOBILE®** infusion bags into the tank.

#### **RED WINES**

At vatting: addition of 1 to 5 g/L of chips or granulars progressively during tank filling.

**Application on wines after racking:** addition of 1 to 6 g/L by direct immersion of **NOBILE**<sup>®</sup> infusion bags into the tank.

### CONTACT TIME

In alcoholic fermentation: during alcoholic fermentation duration.

**In malolactic fermentation:** from the beginning of malolactic fermentation and for a total duration of 4 to 6 weeks.

Ageing: 6 to 8 weeks.

Contact time is defined by tasting throughout ageing.

### **DIMENSIONS**

#### Size

Granulars: 2 to 7 mm (95% > 2 mm).

Chips: 7 to 15 mm.

The production process guarantees the homogeneity of the size of the products for a more qualitative extraction.

## **STORAGE**

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

Optimal date of use **Nobile® Fresh Granular 24M**: 18 months. Optimal date of use: 5 years.

## **PACKAGING**

15 kg bags / bulk or containing two infusion bags of 7,5 kg. Aluminized PET 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.





