

NOBILE® DARK ALMOND



Intensely lush, natural grilled aromas.

Made exclusively from selected French oak, **NOBILE® DARK ALMOND** chips result from a high-precision toasting process.

Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its novel composition, **NOBILE® DARK ALMOND** contributes to the impression of sweetness while respecting the fruit character in wine. **NOBILE® DARK ALMOND** helps to bring out grilled aromas (almond, coffee) and subtle notes of dark chocolate.

UNIFORM TOAST TO THE CORE



NOBILE® DARK ALMOND
Chips



Sweetening.
Dark chocolate, roast coffee & grilled almond.

OENOLOGICAL ADVANTAGES



- Impression of sweetness on the attack.
- Increased freshness and expression of fruit in the wine.
- Grilled notes (almond, coffee).
- Subtle notes of dark chocolate into the wine.
- Reduces the perception of vegetal character.
- Optimises ageing time (early release).



NOBILE®
L'œnologie du bois

ORIGIN

French Oak (*Quercus petraea*, *Quercus robur*).

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 0,5 to 3 g/L of chips after racking.

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

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

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

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

DIMENSIONS

Size

Chips: 7 to 15 mm.

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

PACKAGING

15 kg bags containing two infusion bags of 7,5 kg.

Aluminized PET packaging ensures optimum flavour protection.

REGULATION

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



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