



CHIPS & GRANULARS

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



NOBILE[®]
L'œnologie du bois

OENOLOGICAL +



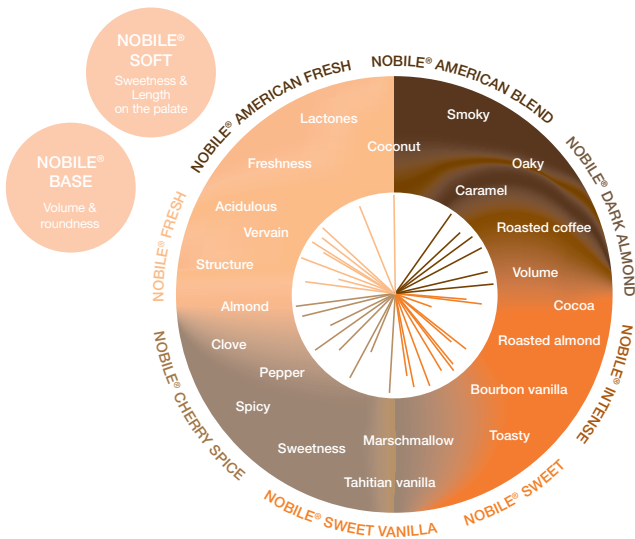
- Preserves freshness and fruity expression of wines.
- Creates volume & sweetness.
- Develops aromatic complexity.
- Reduces the perception of vegetal character.
- Reduces ageing time (early wine release).

HOMOGENEOUS TOASTING

HOMOGENEOUS TOASTING

Toasting program dedicated to reproducing complex aromatic expression.

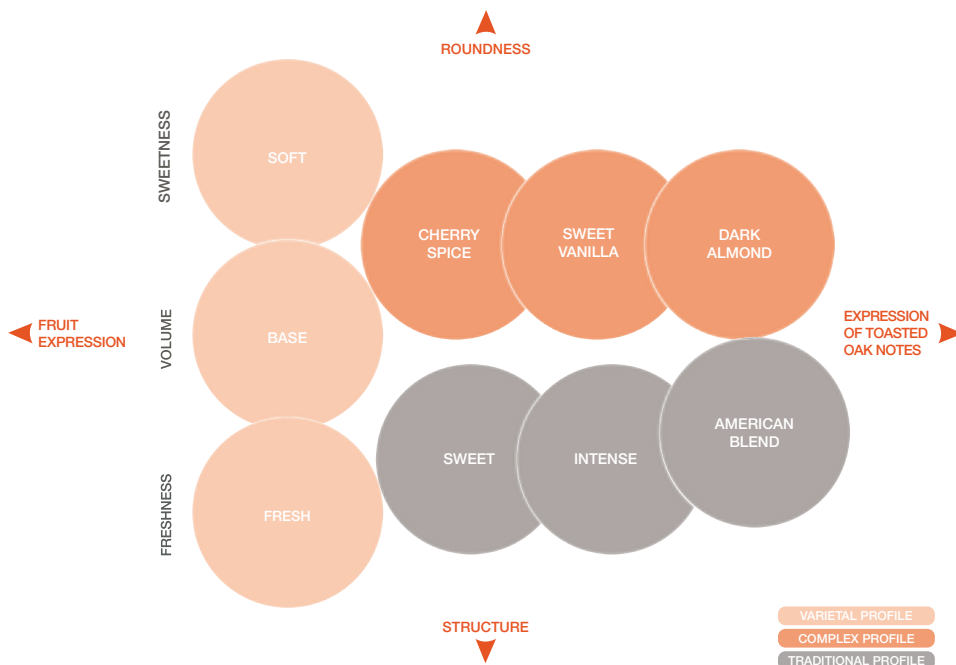
SENSORY ANALYSIS



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



NOBILE® SOFT
Chips

▶ Sweetness & length.



NOBILE® BASE
Chips

▶ Volume & roundness.



**NOBILE® FRESH
THERMO TRAITÉ**
Chips & Granulars

▶ Freshness, fruit & structure.

VARIETAL PROFILE

Without toasted notes.

COMPLEX PROFILE



NOBILE® SWEET VANILLA
Chips

▶ Sweet entry, red fruit & lush vanilla.



NOBILE® CHERRY SPICE
Chips

▶ Sweet entry, black fruits & spicy.



NOBILE® DARK ALMOND
Chips

▶ Roasted complexity & dark chocolate.

TRADITIONAL PROFILE



NOBILE® SWEET
Chips & Granulars

▶ Vanilla & toasted.



NOBILE® INTENSE
Chips

▶ Volume & coffee.



NOBILE® AMERICAN BLEND
Chips & Granulars

▶ Caramel & smoky.

UNTOASTED OAK - VINIFICATION



**NOBILE® FRESH
GRANULAR 24M**
Granulars

▶ Antioxidant & structure.



**NOBILE® AMERICAN FRESH
GRANULAR**
Granulars

▶ Fruit & lactones.

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 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.

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 **Nobile® Fresh Granular 24M:** 18 months.

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 or granulars 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

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.

PACKAGING

15 kg bags / bulk or 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.



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

