

NOBILE® BARREL REFRESH REVELATION

*Assembly of pieces of French oak (air dried).
Qualified for the elaboration of products for direct human consumption.
In compliance with the EC regulation n°606/2009 and
the Australia New Zealand Food Standards Code - Standard 1.3.4.*

Physical Characteristics

Aspect	Stave
Colour	Clear brown, homogeneous on surface, untoasted right the heart
Olfactory descriptor	Fresh hazelnut, toasted almond
Gustative descriptor	Structure and barrel aromatic complexity identical to a traditional barrel
Size, form and weight	7 x 2 (320 x 23 x 7 mm) / ± 800 g
Surface area	0.273 m ²

Physical-Chemical Analyses

Benzo(a)pyrene	< 50 ng/g	2, 3, 6 Trichloroanisole.....	< QL*
Pentachlorophenol	< QL*	2, 3, 4, 6 Tetrachloroanisole	< QL*

*QL : Quantifiable Limit

Microbiological Analyses

Mesophilic aerobic germs.....	<10 ⁴ CFU* /g	Yeasts.....	< 10 CFU * /g
Salmonella	absence in 25g	Moulds.....	< 10 ⁴ CFU * /g
Coliforms.....	< 10 CFU * /g		

*CFU : Colony Forming Unit

Oenological Use

Dosage: 1 to 3 Barrel Refresh / barrel.

Preparation: direct maceration into wine. The contact time is established according to the oenological and organoleptic objectives. Take opinion with your oenologist advice or with our technical service.

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

Storage & Optimal Date of Use

Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment.
Optimal date of use: 4 years.

Packaging

10 units boxes.
Aluminized PET packaging ensures optimum flavour protection



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