

# NOBILE® BARREL REFRESH SENSATION

*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 .....	Zig-Zag
Colour .....	Clear brown, homogeneous from surface to heart
Olfactory descriptor .....	Vanilla, toasted bread
Gustative descriptor .....	Sensation of sweetness and toasty notes
Size, form and weight .....	7 x 2 (320 x 23 x 7 mm) / ± 800 g
Surface area .....	0.273 m <sup>2</sup>

## 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 <sup>4</sup> CFU* /g	Yeasts.....	< 10 CFU * /g
Salmonella .....	absence in 25g	Moulds.....	< 10 <sup>4</sup> 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



**LAFFORT**  
l'œnologie par nature



CS 61 611 – 33072 – BORDEAUX CEDEX  
Tel : +33 (0) 556 86 53 04 – Fax : +33 (0) 556 86 30 50  
[www.laffort.com](http://www.laffort.com)

