

# NOBILE® STAVE FRESH

*Piece 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  
 Olfactory descriptor ..... Preserve wine fruitiness  
 Gustative descriptor ..... Freshness, structure and complexity  
 Size, form and weight ..... 910 x 50 x 7 mm / ± 200 g  
 Surface area ..... 0.104 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 4 Staves/hL.

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

40 Staves pack.  
 Aluminized PET packaging ensures optimum flavour protection.



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*l'œnologie par nature*



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