

NOBILE® STAVE REVELATION

*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 910 x 50 x 7 mm / ± 200 g
 Surface area 0.104 m²

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 <10⁴ CFU* /g Yeasts..... < 10 CFU * /g
 Salmonella absence in 25g Moulds..... < 10⁴ 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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