

NOBILE® STAVE SENSATION

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 brown, homogeneous from surface to heart
 Olfactory descriptor Vanilla, toasted bread
 Gustative descriptor Sensation of sweetness and toasty notes
 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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