



GRAND CHÊNE

POUR LE VIN



GRAND CHÊNE

POUR LE VIN

Grand Chêne®, a stavemill serving Enologists

Exclusive stave provider for Tonnellerie Baron, Grande Chêne® sources from the finest oak forests in France. With powerful and unique modern tools, benefitting from our expertise of more than a century in the selection of the finest woods, and enjoying the mild Charente climate ideal for natural drying, Grand Chêne® has all of the requisite conditions necessary to obtain first quality staves. The experience gained from utilization of these forests since 1875 through Tonnellerie Baron for the aging of fine wines, naturally led the development of Grand Chêne® alternative products respecting our four founding principles:

- Quality
- Respect of the wine and terroir
- Elegance
- Exclusivity

To contribute to the sustainable management of forest resources, Grand Chêne® is committed to fulfill the requirements set forth by the PEFC international program. This commitment reflects our concept of respect for the environment, transparency, but also for our customers assurance on the origin of wood. Under these guidelines, Grand Chêne® ensures continuous monitoring of certified raw materials from the forest plot to the end customer.



Thin Tank Staves

From a selection of quality wood staves, not including sapwood or bark, these Thin Tank Staves selected by Grand Chene ® can be used during various phases of vinification of the wine. Due to care in the selection process and manufacturing, usage of these Thin Tank Staves results in consistent and precise winemaking results.

Raw material :

Species: Quercus

Origin: France

Drying: Natural 18 months

Toasts available: Dehydrated, Blonde, Medium, Medium Plus, Heavy

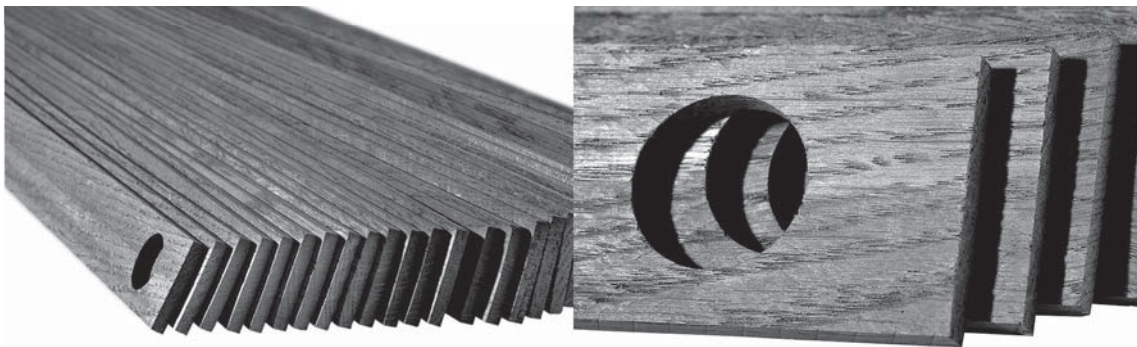
Product	Length (mm)	Width (mm)	Thickness (mm)	Exchange Surface Area (m2)
Thin Tank Staves	960 +/-5	47 +/-2	7 +/-1	0,104 +/- 0,008

Packaging: Airtight bag of 30 Thin Tank Staves

Dosage: For an end result which is fine and elegant, we recommend 2 to 4 Thin Tank Staves per 25 gallons of wine. For a more complex final result, we recommend mixing the toasts used.

Implementation: Inserted directly into tank, the Thin Tank Staves will gradually sink to the bottom. With punched holes at both ends, they can be positioned on a frame or linked by stainless steel cable to remove them without racking.

Contact time: We recommend utilization of these Thin Tank Staves at the end of alcoholic fermentation, or on clarified wines to make more of an oak flavor impact. These Thin Tank Staves give an optimum result with total usage between 4 and 8 months. We suggest some pumping of the tank during usage to promote homogenization. The Thin Tank Staves may be re-used once, for a total of two usages.



Oenological Dominoes

From a selection of quality wood staves, not including sapwood or bark; these dominoes selected by Grand Che-ne ® can be used during various phases of vinificatoin of the wine. Due to care in the selection process and manu-facturing, usage of these Oenological Dominoes results in consistent and precise winemaking results.

Raw material :

Species: Quercus

Origin: France

Drying: Natural 18 months

Toasts available: Dehydrated, Blonde, Medium, Medium Plus, Heavy

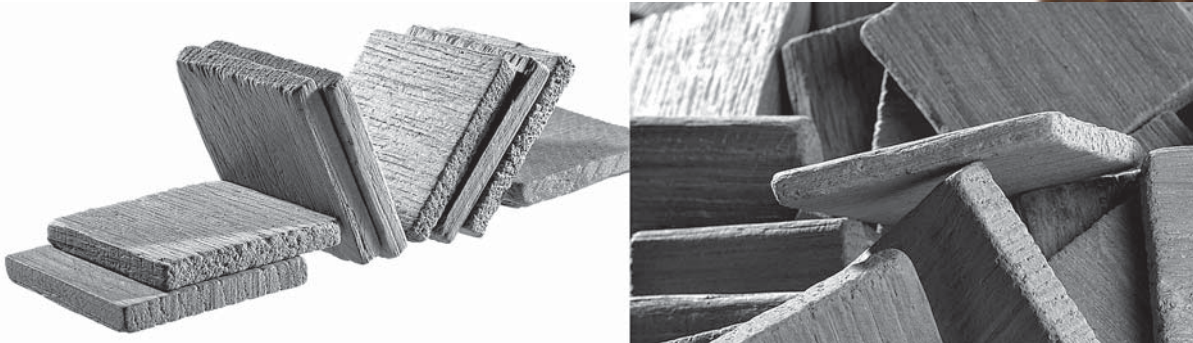
Product	Length (mm)	Width (mm)	Thickness (mm)
Domino Oenologique	47 +/-2	47 +/-2	7 +/-3

Packaging: 10 kg airtight bag containing two independent 5 kg infusion bags inside. 40 bags per pallet.
Other packaging on request.

Dosage: 2 to 8 g / l. For a fine and elegant result, we recommend a dose of 4 to 6 g / l after fermentation for balanced and concentrated wines. Lower dosages are reserved for lighter wines.
The oenological dominoes can also be used in the process of maceration of red wines at doses of 6 to 8 g / l.

Implementation: The infusion bags are immersed directly into tanks and attached with clips at the top with a stainless or food grade cable. Removal of the bags can therefore be completed without racking.

Contact Time: The organoleptic impact is faster than with Thin Tank Staves. For optimal integration and extrac-tion, we recommend contact of 4 to 6 months.



Re-Oak®, Barrel Insert

From a selection of quality wood staves, not including sapwood or bark; these mini-staves selected by Grand Chene ® can be used during various phases of vinification of the wine. Due to care in the selection process and manufacturing, usage of these Re-Oak® Barrel Inserts results in consistent and precise winemaking results.

Raw material :

Species: Quercus

Origin: France

Drying: Natural 18 months

Toasts available: Blonde, Medium, Medium Plus, Heavy

Re-Oak® is used in barrels to lend the slow integration of tannins and aromas found in new oak while obtaining the effect of oxygenation of a barrel. Re-Oak® comes in two versions: R12 consists of 12 oak mini-staves, and R15 benefits from the contribution of 25% more wood, 15 mini staves. The mini-staves are assembled together in batches of 3 with polyethylene ties.

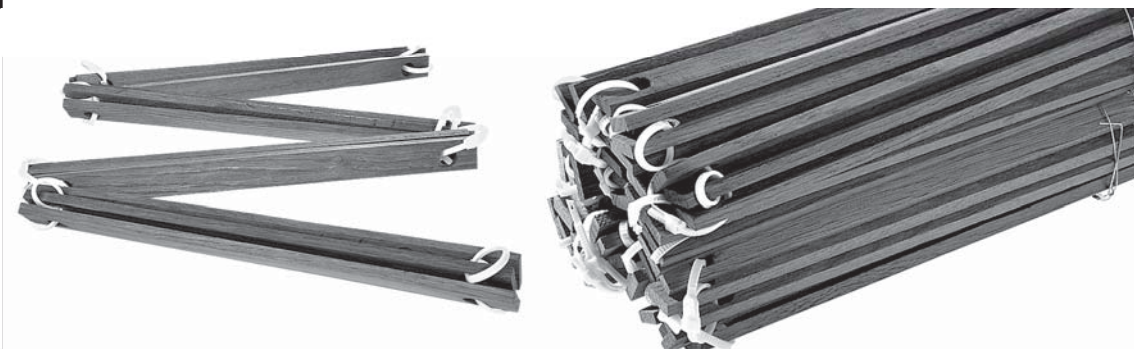
Product	Length (mm)	Width (mm)	Thickness (mm)
Re-Oak®	300 +/-4	22 +/-2	7 +/-1

Packaging: Airtight bags of 10 or 20 units.
Other packaging on request.

Dosage: Re-Oak® R12 was designed to obtain integrated wood impact, subtlety and focus on fruit preservation, on barrel volumes of 225l and 228l. Re-Oak ® R15 is recommended for larger format barrels such as 400 l and 500 l.

Implementation: Inserted directly into the barrel through the bung hole, Re-Oak® is connected to the bung by its extremity.

Contact time: For an optimal extraction and integration, we recommend contact of 4 to 6 months.



Oak Chips

From a selection of quality wood staves, not including sapwood or bark; these oak chips selected by Grand Chene® can be used during various phases of vinification of the wine. Due to care in the selection process and manufacturing, usage of these oak chips results in consistent and precise winemaking results.

Raw material :

Species: Quercus

Origin: France

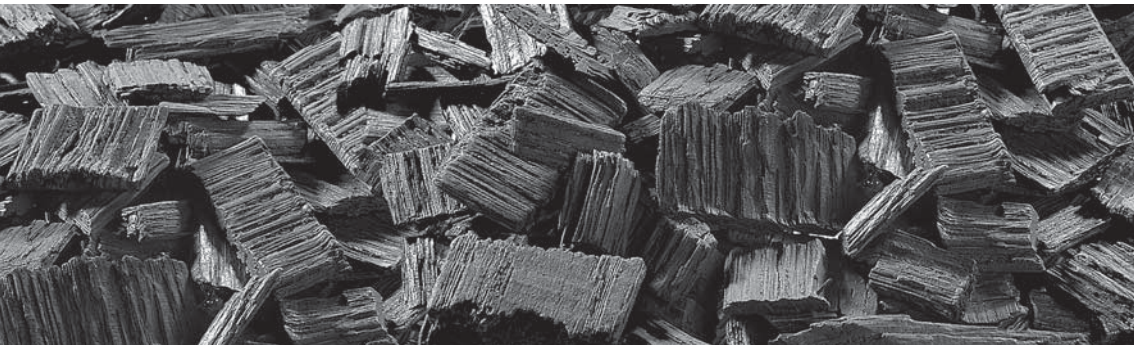
Drying: Natural 18 months

Toasts available: Dehydrated, Blonde, Medium, Medium Plus, Heavy

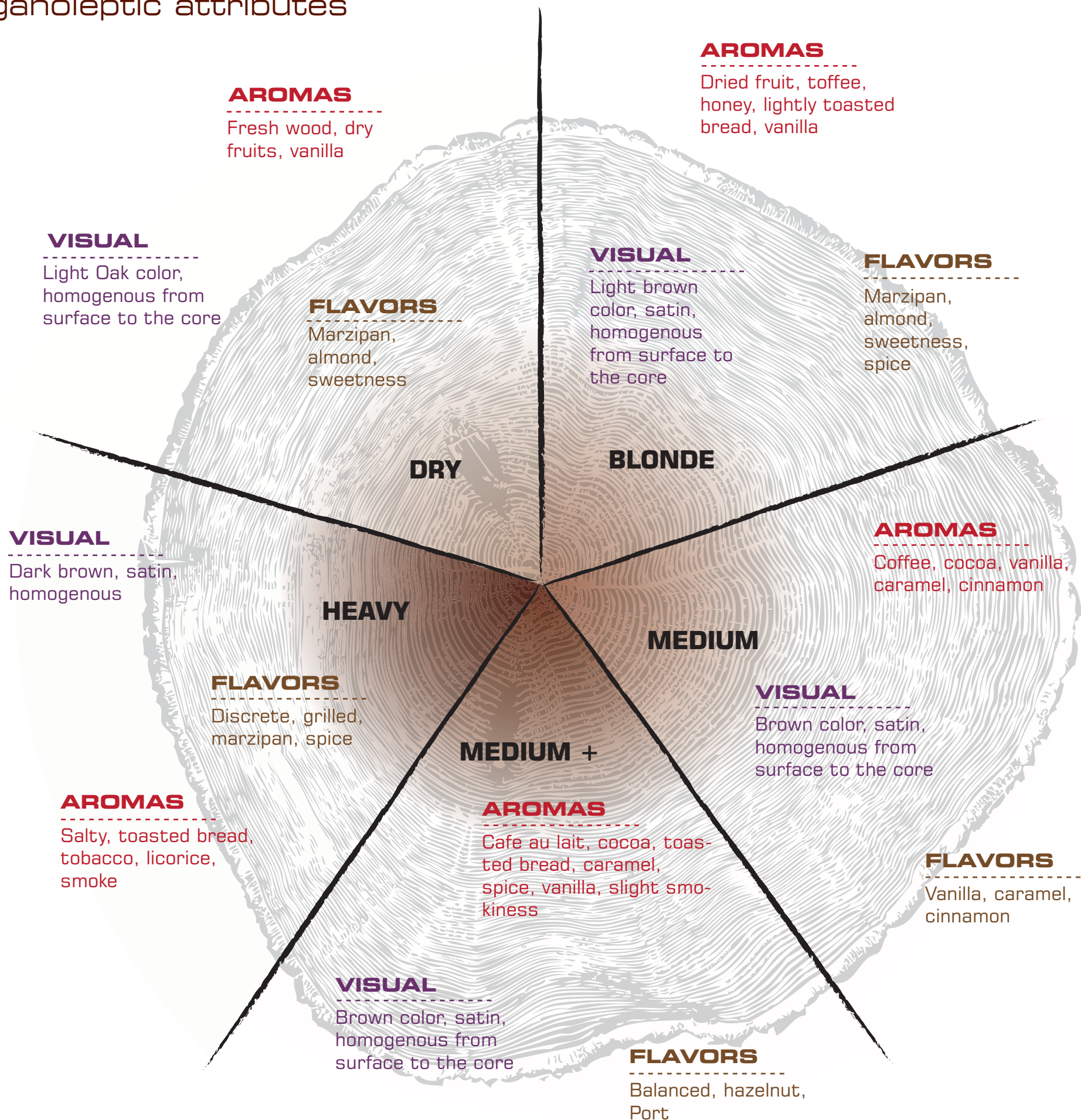
Product	Length (mm)	Width (mm)	Thickness (mm)
L	30	15	3
M	10	10	2
XS	6	4	1

Packaging: 10 kg airtight bag containing two independent 5 kg infusion bags inside. 40 bags per pallet. Other packaging on request.

Dosage: We recommend a dose of 4 g / l for dehydrated chips during fermentation and 2 to 3 g / l for toasted chips during malolactic fermentation or aging. These dosages are calculated to preserve the fruit in wines.



Toast Levels & Organoleptic attributes



Achieving greatness
www.tonnellerie.com



GRAND CHÊNE

POUR LE VIN

20 rue des Gillardeaux - 17100 Les Gonds - FRANCE

Tél. : 33 (0)5 46 93 18 02 - Fax : 33 (0)5 46 93 00 87

Email : info@tonnelleriebaron.com