

Untoasted oak chips for œnological use

Finely calibrated and sorted, the BOIS FRAIS pumpable untoasted oak chips in the Boisé range allow you to tailor the profile of your wine right from the start of fermentation.



Bois Frais pumpable chips

BOIS FRAIS PUMPABLE

Why?

Structure, fruitiness and volume

Used on high quality grapes, bois frais increases aromatic intensity and volume on the palate.

On lower quality grapes, fruitiness is intensified through the reduction of vegetative character and the color is stabilized.

An innovative product from Boisé France, Bois Frais is effective because of a rigorous selection of oak based on specific biochemical criteria. Used on either white or red grapes, the chips have an extremely rapid effect, from a few hours to a few days.

Applications in œnology

Enhanced fruitiness
Stabilization of the colour

Increased volume on the palate
Inhibition of laccase activity on botrytised grapes

When to use and dosage

On black grapes:
During tank filling or on the liquid phase in thermovinification
On white grapes:
During fermentation in liquid phase

Dosage:
- 3-4 g/L