



## SINGLE CHAUFFE 180 XL - SC180 XL

Why ?

**Structure and vanilla notes**

### Presentation

Single Chauffe is a range of toasted oak chips. Single Chauffe 180XL is toasted to a single temperature ensuring a greater degree of precision.

### Aromatic characteristics

The fabrication flowchart developed for this product makes it possible to reach a high level of aromatic intensity and an important length on the palate. The Single Chauffe 180XL is characterized by vanilla and pastry notes. SC180 XL reduces vegetal notes and increases the ripe fruit characters.

### Effect on roundness

The wood elements bringing naturally « sucrosity » are less marked than in « Bois Frais » (untoasted), nonetheless they contribute to enhancing the softness and overall harmony of the wine.

In the Boisé France range, the Single Chauffe 180XL is the product that brings the most roundness, accentuated by vanilla and pastry notes.

### Effect on mouthfeel structure

The mouthfeel structure and the volume are increased in both red and white wines.

### Applications in winemaking

Increases the softness by bringing vanilla and pastry notes, reduces the vegetal.

Brings structure, increases volume on the palate.

### How much to add and when

Depending the objectives :  
- Between alcoholic and malolactic fermentations.  
- In ageing.

Recommended contact time :  
2 months minimum.  
The doses must be adapted to the must or wine characteristics and to the final objective.

