

## Fine-tune your wine with precision

The enologists, biochemists and engineers at Boisé France created calibrated French oak chips to give a more precise way to integrate oak and wine.

Starting with stave-quality wood, air drier for two years, Boisé chips are analyzed, mixed for batch uniformity, and precision-toasted with convection heat. The result is ten specific aroma, flavor and textural profiles for crafting any wine with reliable repeatability.



### BOIS FRAIS PUMPABLE

Structure, fruitiness  
and volume



### DOUBLE CHAUFFE ASSORTIE

Complexity, roundness on  
the palate and toasted notes



### BOIS FRAIS (UNTOASTED)

Enhanced fruit and  
volume on the palate



### DOUBLE CHAUFFE 180 DC180

Vanilla notes and  
roundness on the palate



### FRAÎCHEUR

Freshness of fruit  
expression and complexity



### DOUBLE CHAUFFE 190 DC190

Roundness, caramel  
and toasted notes



### SINGLE CHAUFFE ASSORTIE

Complexity, structure  
and volume in the palate



### DOUBLE CHAUFFE 210 DC210

Roundness, toasted  
and smoky notes



### SINGLE CHAUFFE 180 XL SC180 XL

Structure  
and vanilla notes



### DOUBLE CHAUFFE 310 DC310

Coffee notes and  
roundness on the palate

#### Specifications

Boisé French oak chips are made from sessile oak (*Quercus Petrae*), and range in size from 5-20mm.

Untoasted chips are also available in a smaller, pumpable size.

Toasted oak chips fully integrate with wine in 8 weeks.

Chips are warehoused in Northern California, shipped within 48 hours of order confirmation, and come in pre-filled 10 kg (22 lb) mesh bags, ready to use.

Bags are protected for shipping by air-tight plastic outer bags.