Saveurs

Chêne pour l'œnologie Saury

HARMONIE

UNIVERSE



LE CHÊNE POUR LES VINS ET SPIRITUEUX
par la Tonnellerie Saury

07

HARMONIE

Roundness and Balance

Chips | Blocks | Stave 7 | Stave 18 Grand Cru | Insiders







DESCRIPTION

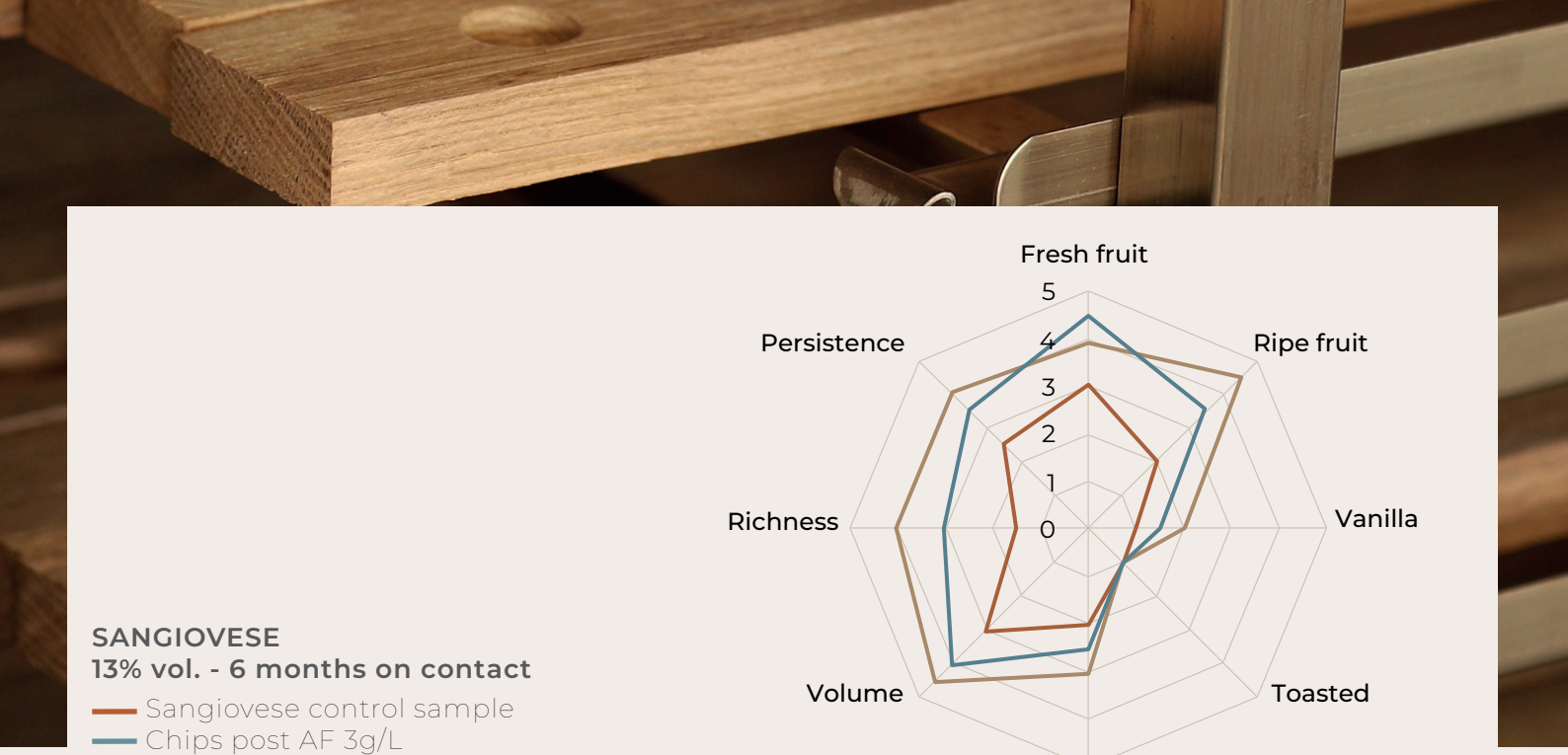
HARMONIE embodies a subtle response to a major emerging expectation: that of a “sweetening neutral” profile, capable of delivering sweetness on the palate while minimizing oaky notes. Created for grape varieties belonging to the Carmenets family (Cabernet Sauvignon, Merlot, Malbec…), this profile adapts easily to a wine matrix that is ither slightly underripe or on the contrary very ripe.

HARMONIE evokes sweetness without aroma, a discreet, almost airy sweet sensation.

The goal is to shape the mid-palate texture: to bring more sweetness, roundness and richness, while remaining subtle on the aromatic level.

HARMONIE is the art of bringing delicate sweetness without adding aroma. Harmonie softens up the wine elegantly while supporting the purity of the fruit expression on the finish.

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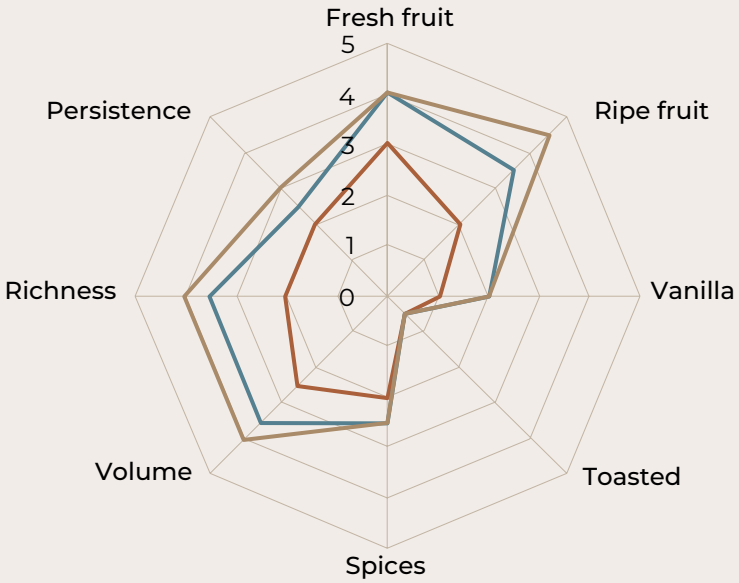


SANGIOVESE
13% vol. - 6 months on contact

- Sangiovese control sample
- Chips post AF 3g/L
- Stave 7mm 5g/L

TEMPRANILLO *(Ribera del Duero)* or MERLOT/CABERNET SAUVIGNON *(Right bank Bordeaux)*
13.5% vol. - 6 months on contact

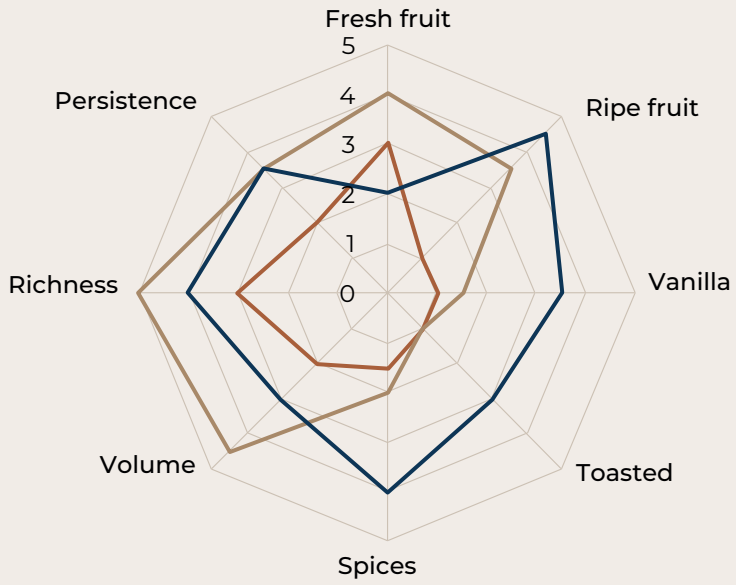
- Tempranillo / Bordeaux blend control sample
- Chips 2g/L
- Stave 7mm 4g/L



COMPARATIVE STAVE 18 GC HARMONIE – STAVE 18 GC VELUTO

CABERNET SAUVIGNON/MERLOT *(Left bank Bordeaux)* or CABERNET SAUVIGNON (*Napa Valley*)
14% vol. - 10 months on contact

- Bordeaux Blend / Napa Cabernet Sauvignon control sample
- Stave Grand Cru HARMONIE
- Stave Grand Cru VELUTO



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DOSAGE RECOMMENDATIONS **HARMONIE** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation	Ageing
WHITE WINES Chardonnay, Chenin, Marsanne, Roussane, Viognier, Terret, Maccabeo, Vermentino	**Chips** 2 to 3 months	1.5 to 2.5g/L to concentrate, soften up, and mature the wine	0.5 to 1.5g/L post-MLF + regular lees stirring once a week under oxygen-free conditions	0.5 to 1.5g/L
	Blocks 3 to 5 months	2 to 5g/L (or post AF) depending on the desired volume / richness gain lees stirring	2 to 5g/L	2 to 3.5g/L
	Stave 7 4 to 6 months	2 to 4g/L (1 to 2 stave/hL)	2 to 3g/L (1 to 1.5 stave/hL)	1 to 3g/L (0.5 to 1.5 stave/hL)
	Stave 18 Grand Cru from 8 months 12 months ideal	2g to 6g/L (0.4 to 1.2 stave/hL) depending on the desired profile (AF + aging)	2 to 4g/L	2 to 5g/L (0.4 à 1 stave/hL)
RED WINES Cabernet Sauvignon, Merlot, Sangiovese, Primitivo/Zinfandel, Carménère, Malbec, Tempranillo	**Chips** 2 to 3 months	2 to 4g/L	2 to 4g/L	2 to 3g/L
	Blocks 3 to 5 months	4 to 5g/L	4 to 5g/L Integral vinification + MLF	4 to 5g/L maxi
	Stave 7 4 to 6 months	3 to 5g/L (1.5 à 2.5 stave/hL)	3 to 5g/L (1.5 à 2.5 stave/hL)	2 to 4g/L (1 to 2 stave/hL) post FML
	Stave 18 Grand Cru from 8 months 12 months ideal	4 to 10g/L (0.8 to 2 stave/hL)	4 to 10g/L (0.8 to 2 staves/hL) depending on the wine's profile and concentration	4 to 8g/L (0.8 à 1.6 stave/hL)

PACKAGING

CHIPS
2 x 2 x 0.5cm
28 PE bags per pallet
Infusion bag
10kg net

BLOCKS
5 x 5 x 0.7cm
28 PE bags per pallet
Infusion bag
10kg net

STAVE 7
94 x 5 x 0.7cm (200g)
2 fans system of 20 staves per box
48 boxes per pallet
8kg net

STAVE 18 GRAND CRU
94 x 5 x 1.8cm (500g)
2 fans system de 8 staves per box
48 boxes per pallet
8kg net

INSIDERS
2,5 x 2,6 x 30cm (2kg)
16 units (in food-grade netting) 2 kg
2 units per bag
4kg net

SPECIFIC FEATURES OF "SAVEURS" PRODUCTS

ESSENCES

All references may include the species Q. petraea, Q. robur, and Q. alba (origins: France, Europe, and the USA).

STORAGE

- **Non-perishable product:** keep in the original packaging.
- **After opening:** close the packaging thightly.
- **Storage location:** keep in a clean, dry place, protected from moisture and dust.
- **Do not store directly on the floor:** use a pallet or support.

REGULATIONS

- **Products compliant** with current regulations.

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