Saveurs

Chêne pour l'œnologie Saury



SILEX

UNIVERSE

LE CHÊNE POUR LES
VINS ET SPIRITUEUX
par la Tonnellerie Saury

06

SILEX

Minerality and tension

Chips

Stave 7







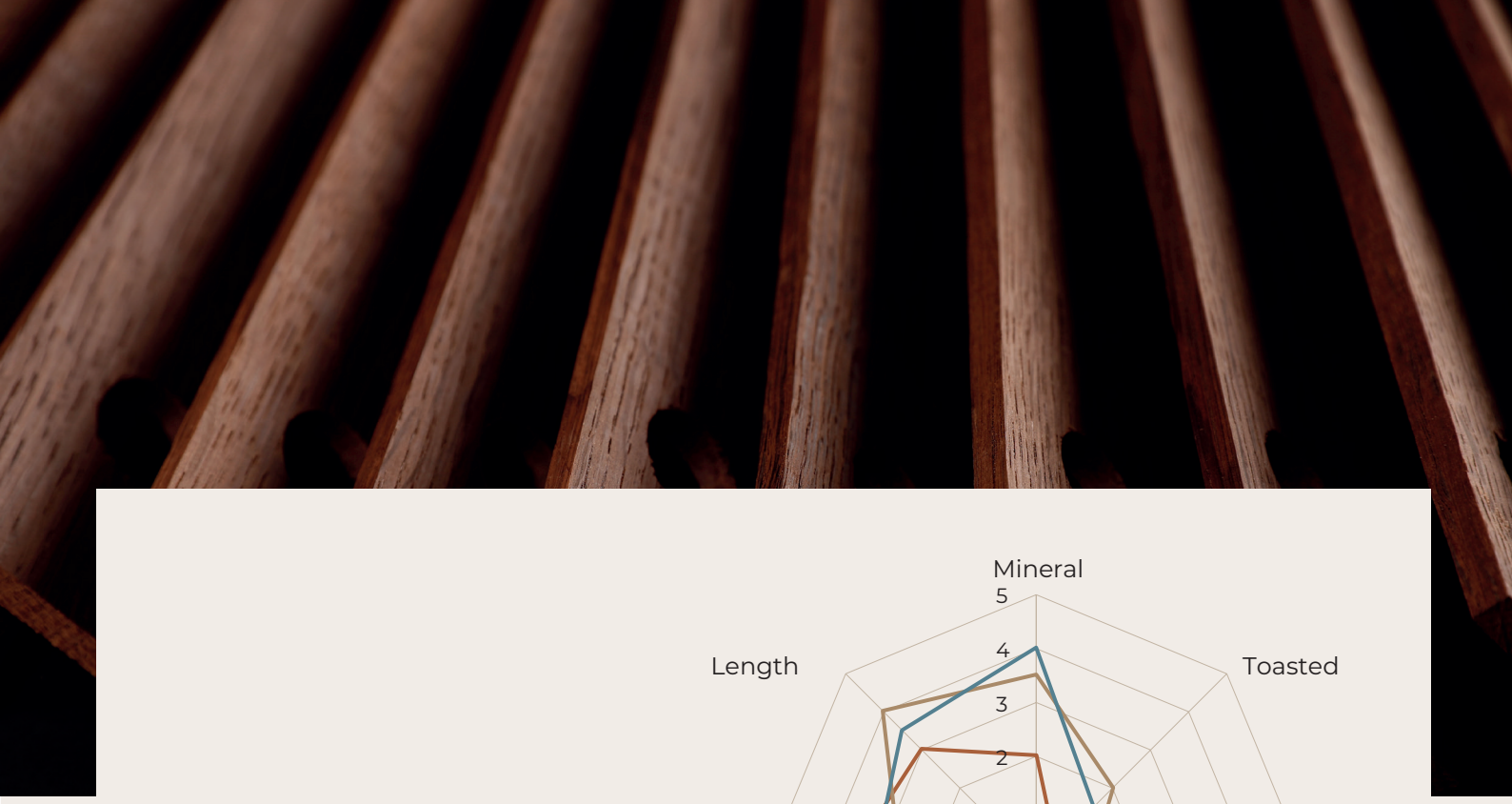
DESCRIPTION

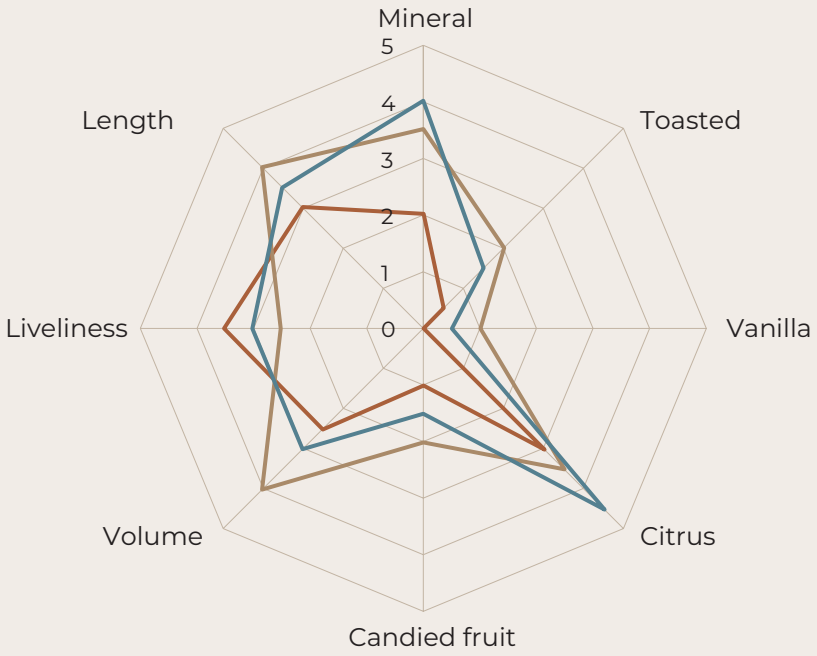
SILEX, or “flint,” often expressed in certain white wines to which it imparts typical notes, reflects the minerality of the terroirs from which they originate. Both fresh and slightly smoky, it brings liveliness and tension that add linearity and length on the palate.

By combining oak selection with an innovative toasting process, Saveurs makes it possible to achieve this expression through oak.

SILEX is of major interest for white wines, but also for red wines in which we seek to enhance ripe, delicately spicy saline notes and improve palate length.

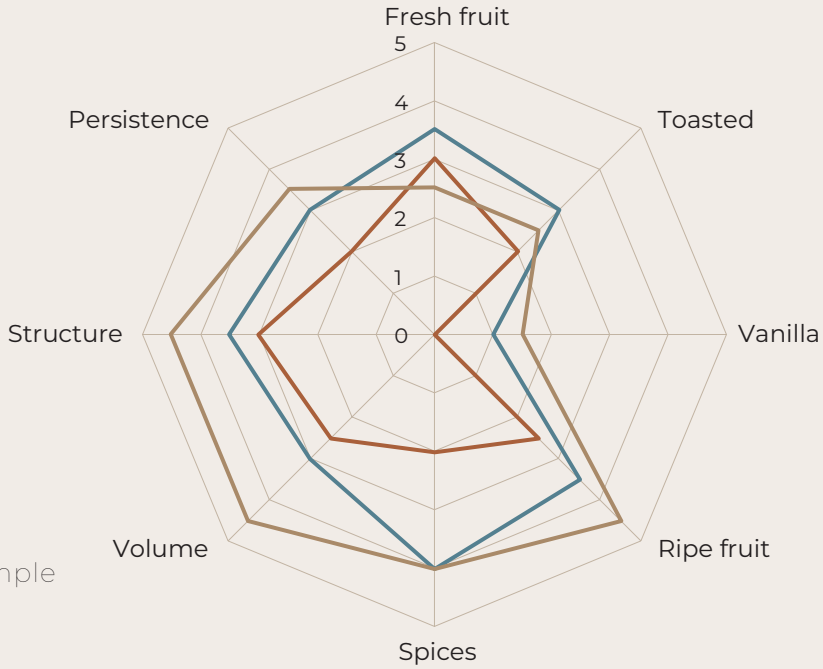
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SAUVIGNON BLANC
13% vol. - 3 months on contact

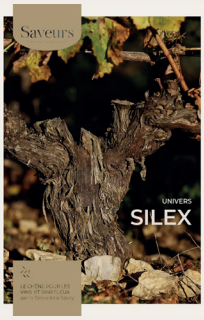
- Sauvignon Blanc control sample
- Chips after AF 1,5g/L
- Stave 7mm during AF 2,5g/L



SYRAH
13.5% vol. - 4 months on contact

- Syrah (Northern Rhône) control sample
- Chips MLF 2g/L
- Stave 7mm MLF 3g/L

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DOSAGE RECOMMENDATIONS **SILEX** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation	Ageing
WHITE WINES Sauvignon Blanc, Chardonnay, Chenin, Verdejo, Verdicchio, Carricante, Pinot Grigio, Grillo, Albariño, Furmint, Assyrtiko, Moscofilero...	**Chips** 2 to 3 months	1 to 2g/L	1 to 2g/L	1g to 2g/L + lees stirring, maintain in a reductive environment
	Stave 7 4 to 6 months	2 to 3g/L	1.5 to 2g/L post AF	1 to 2g/L post AF
RED WINES Syrah, Pinot Noir, Nerello Mascalese, Blaufränkisch, Cabernet Franc, Malbec	**Chips** 2 to 3 months	2 g/L	2g/L	1 to 2g/L on clarified wine
	Stave 7 4 to 6 months	2 to 3g/L	2 to 3g/L	1.5 to 2g/L post MLF

PACKAGING

CHIPS
2 x 2 x 0.5cm
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

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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