Saveurs

Chêne pour l'œnologie Saury



CREME

UNIVERSE

LE CHÊNE POUR LES
VINS ET SPIRITUEUX
par la Tonnellerie Saury

02

CRÈME

Smoothness and Indulgence

Chips | Blocks | Stave 7 | Insiders







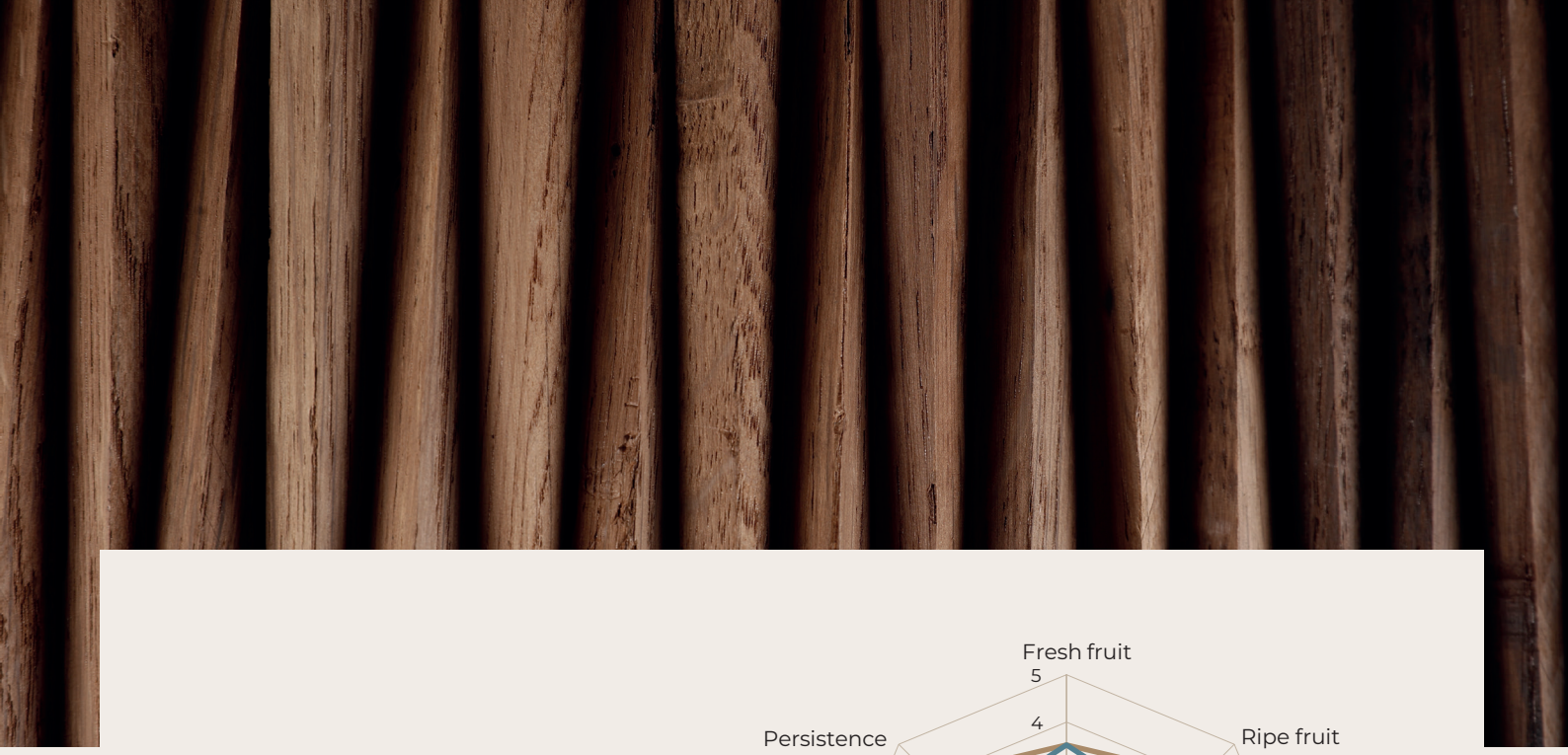
DESCRIPTION

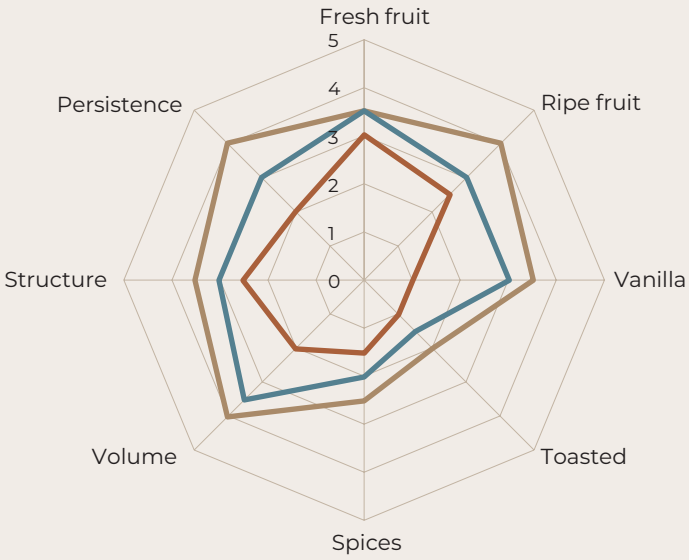
CRÈME is the universe of the obvious: simple and universally appealing, it responds instantly to expectations of vanilla and sweetness. This clearly pastry-driven profile is dominated by notes of choux pastry, crème brûlée, vanilla bean, and praline. On the palate, it offers flesh and sweetness, with indulgent, mouth-watering finishes.

CRÈME enriches the mid-palate by bringing weight and richness, and helps round and soften reactive tannins in red wines through its contribution to volume and generosity. Used in combination with another universe such as VELUTO, it can also act as a remarkable amplifier, bringing comfort and sweetnes.

CRÈME fits perfectly within modern wine styles from the Old World to the New: from Napa Valley to Bordeaux, from Margaret River to the Rhône, from Chile to Languedoc, and of course on ambitious Spanish Tempranillos.In white wines, CRÈME immediately evokes Californian Chardonnay or Sémillon: round, rich, vanilla-driven, and opulent.
A bright and generous style.

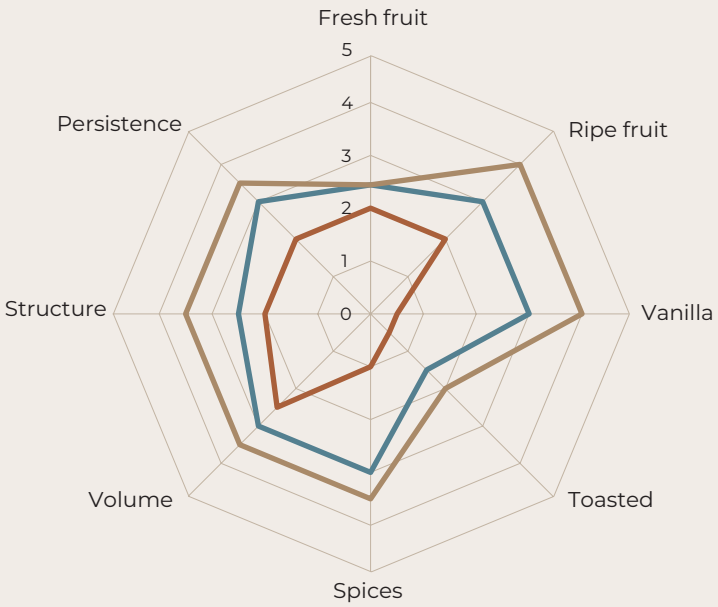
Saveurs
Chêne pour l'œnologie Saury





TEMPRANILLO
13.8% vol. - 3 months on contact

- Tempranillo control sample
- Chips post AF 3g/L
- Stave 7mm post AF 4g/L



MERLOT - CABERNET SAUVIGNON
12.5% vol. - 3 months on contact

- Cabernet Sauvignon control sample
- Chips MLF 3g/L
- Stave 7mm MLF 5g/L



Saveurs
Chêne pour l'œnologie Saury

DOSAGE RECOMMENDATIONS **CRÈME** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation	Ageing
WHITE WINES Chardonnay, Chenin, Viognier, Sauvignon Blanc, Sémillon	**Chips** 2 to 3 months	2 to 4g/L	2 to 4g/L	2 to 4g/L
	Blocks 3 to 5 months	3 to 5g/L	3 to 5g/L	3 to 5g/L
	Stave 7 4 to 6 months	2 to 6g/L (1 to 3 staves/hL) in AF preferably	2 to 4g/L (1 to 2 staves/hL)	2 to 4g/L (1 to 2 staves/hL)
	Insiders 6 months minimum 12 months ideal	1 unit per barrel dosage 8 to 8.5g/L	1 unit per barrel dosage 8 to 8.5g/L	1 unit per barrel dosage 8 to 8.5g/L
RED WINES Cabernet Sauvignon, Merlot, Tempranillo, Shiraz, Malbec, Carménère, Zinfandel, Tannat	**Chips** 2 to 3 months	3 to 5g/L	3 to 5g/L	3 to 5g/L
	Blocks 3 to 5 months	4 to 6g/L	4 to 6g/L	4 to 6g/L
	Stave 7 4 to 6 months	4 to 8g/L (2 to 4 staves/hL)	4 to 6g/L (2 to 3 staves/hL)* in MLF preferably	4 to 6g/L (2 to 3 staves/hL)
	Insiders 6 months minimum 12 months ideal		1 unit post-MLF, after racking and sulfiting (dosage 8 to 8.5g/L)	

*Maximising vanilla notes on a clarified wine
**One insider in a 225 L barrel = 60% of the compounds contributed by a new barrel

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 / box
48 boxes per pallet
8kg net

INSIDERS
2,5 x 2,6 x 30cm (2kg)
16 units (in food-grade netting) 2kg
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..

Commercial Department - Tél : +33 (0) 556 936 936
email : contact@saveurs-saury.com - www.saveurs-saury.com