Saveurs

Chêne pour l'œnologie Saury



EXOTIQUE

UNIVERSE

LE CHÊNE POUR LES
VINS ET SPIRITUEUX
par la Tonnellerie Saury

05

EXOTIQUE

Aromatic vibrancy

Chips







DESCRIPTION

EXOTIQUE is primarily intended for white and rosé wines, particularly those seeking a fresh, aromatic expression driven by thiol- or terpene-based grape varieties, or by rosés with very fruity profiles and high aromatic intensity.

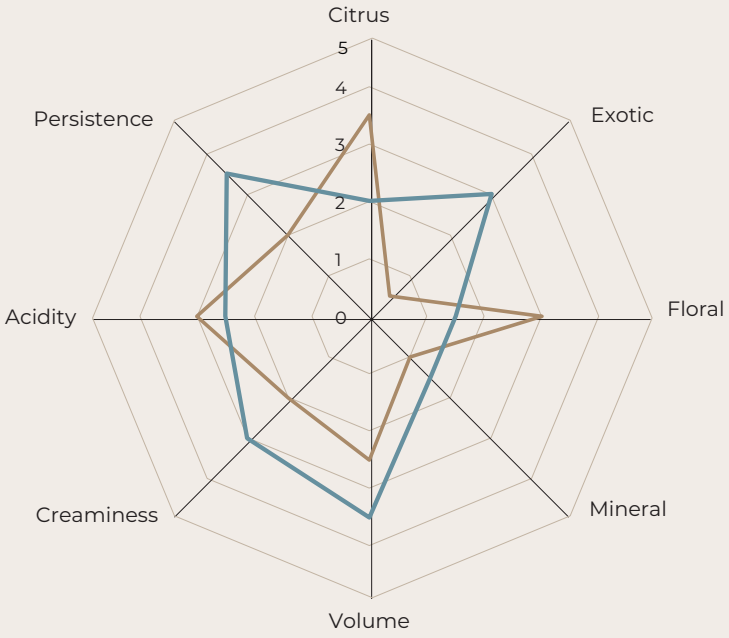
Designed for wines intended for early consumption, like DÉLICE, the EXOTIQUE universe sits firmly within a confectionary register, lively and playful, supported by a palette of tropical fruits (passion fruit, fresh mango) and heady floral notes.

This style works particularly well with modern, aromatic rosé wines and ripe, expressive white wines. Exotique can also bring significant value to red wines produced using thermovinification (Valpolicella, Languedoc, Spain), whose highly distinctive profiles can accommodate this type of expression, as well as to press wines that require softening.

EXOTIQUE is based on oak chips with a high aromatic potential, bringing pronounced fruitiness and roundness on the palate, while subtly enveloping the wines.

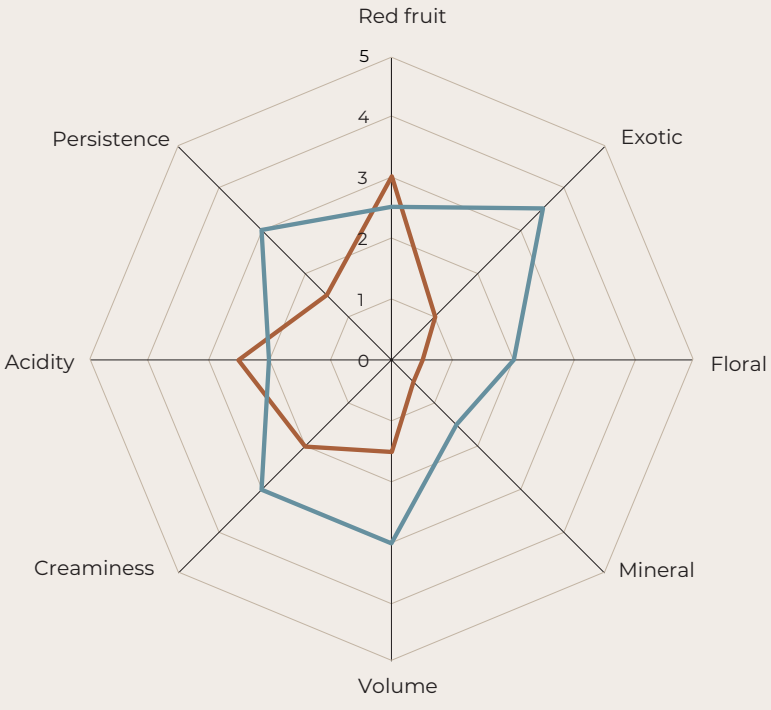
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SAUVIGNON BLANC
12.3% vol.

— Sauvignon Blanc control sample
— Chips AF 1,5g/L



ROSÉ CABERNET SAUVIGNON / SYRAH
13% vol.

— Rosé Cabernet Sauvignon / Syrah control sample
— Chips AF 2g/L



DOSAGE RECOMMENDATIONS **EXOTIQUE** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation (if not stopped)	Ageing
WHITE WINES High thiol and terpene concentration → Sauvignon Blanc, Muscat, Riesling, Colombard, Gewürztraminer, Petit Manseng, or neutral whites to be "boosted" → Ugni	**Chips** 2 to 3 months	1.5 to 2.5g/L + lees stirring (to enhance lactone extraction)	1.5g/L	possible with finished wine, 1.5g/L
ROSÉS WINES Syrah, Cabernet Sauvignon, Zinfandel, More concentrated rosés with a highly aromatic profile	**Chips** 2 to 3 months	1.5 to 2.5g/L or post AF	1.5 to 2.5g/L	possible with finished wine, 1.5g/L

PACKAGING

CHIPS

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