Saveurs

Chêne pour l'œnologie Saury



FRAIS

UNIVERSE

LE CHÊNE POUR LES
VINS ET SPIRITUEUX
par la Tonnellerie Saury

01

FRAIS

Freshness and tension

Chips

Blocks





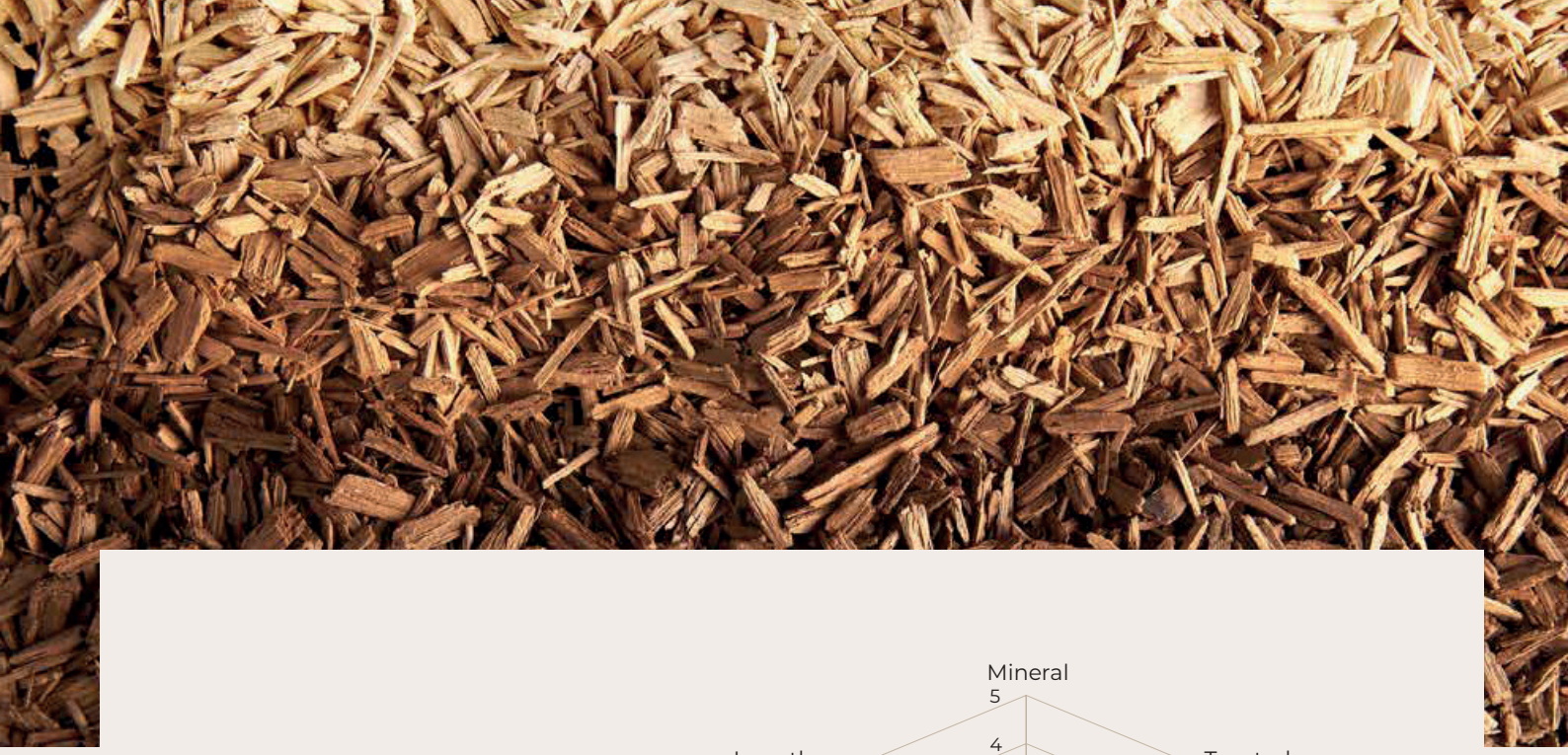


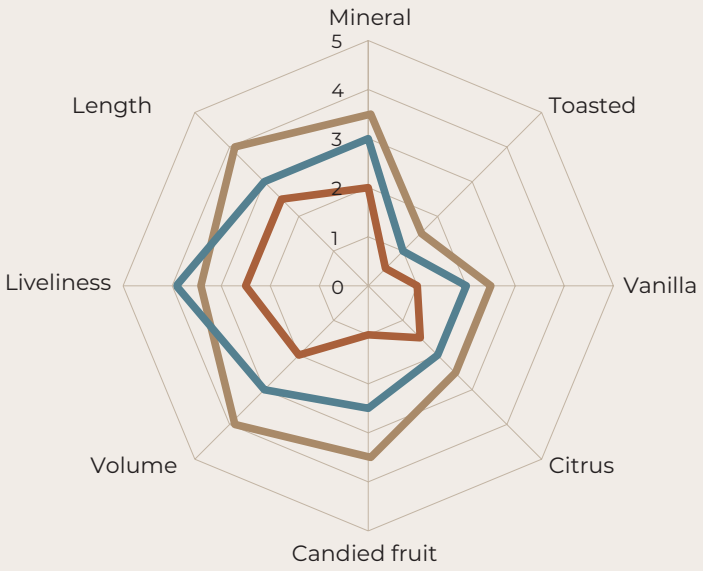
DESCRIPTION

FRAIS expresses a lively structure, linked to a recipe based on a gentle light toasting process that preserves the essence of oak. This profile evokes crunchy fruit with occasional hints of vanilla. However, this blend is dominated by a clear airy freshness with a tense vibrant finish.

FRAIS enhances floral notes and summer juicy fruits in white wines while it underlines wild red and black berries for red wines. It reveals finely crafted oak character and recalls the purity of a damp forest. Fresh expresses itself particularly well on ripe, tannic structures for red wines and can support white grape varieties seeking phenolic depth, bringing them precision and definition.

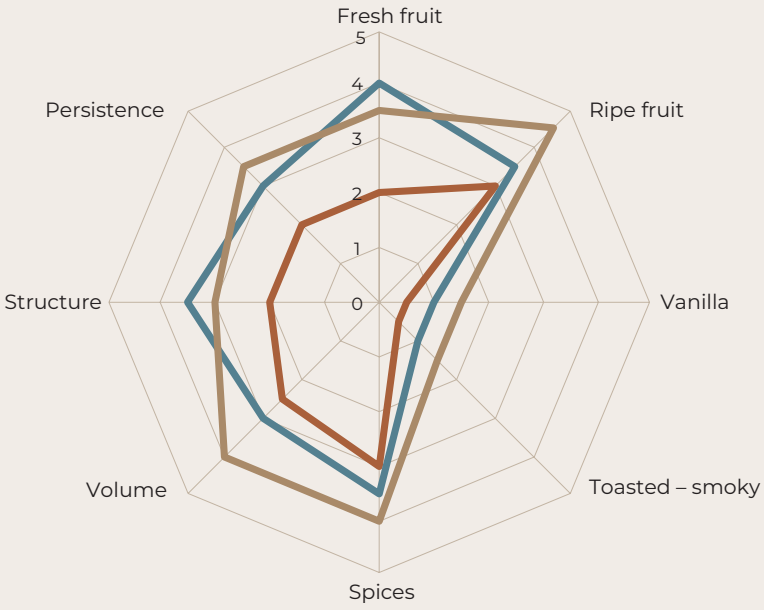
The recipe behind the FRAIS universe is evolving slightly toward a more fruit-forward dimension, while preserving the signature structural freshness that defines it.





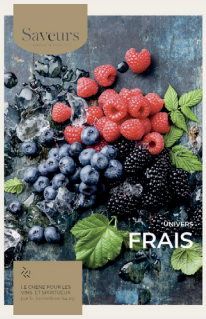
VIOGNIER/CHARDONNAY
13% vol. - 3 months on contact

- Viognier/Chardonnay control sample
- Post-AF chips, 1,5g/L
- Blocks during AF 2,5g/L



SYRAH
13.5% vol. - 3 months on contact

- Syrah control sample
- Chips MLF 2g/L
- Blocks MLF 3g/L



DOSAGE RECOMMENDATIONS **FRAIS** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation	Ageing
WHITE WINES Chardonnay, Viognier, Furmint, neutral and fresh varieties	**Chips** 2 to 3 months	1 to 2g/L	1 to 2g/L	1 to 1.5g/L
	Blocks 3 to 5 months	2 to 3g/L	1.5 to 3g/L	1.5 to 2.5g/L
RED WINES ripe concentrated wines Mediterranean-style varieties: Syrah, Mavrud, Agiorgitiko, Rubin, Vranac, Nero d'Avola, Touriga Nacional	**Chips** 2 to 3 months	1.5 to 3g/L	1.5 to 3g/L	1.5 to 2.5g/L
	Blocks 3 to 5 months	2 to 5g/L	2 to 4.5g/L*	2 to 4g/L

*During MLF, as early as possible

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

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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