Saveurs

Chêne pour l'œnologie Saury



VELUTO

UNIVERSE

LE CHÊNE POUR LES
VINS ET SPIRITUEUX
par la Tonnellerie Saury

03

VELUTO

Depth and Complexity

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







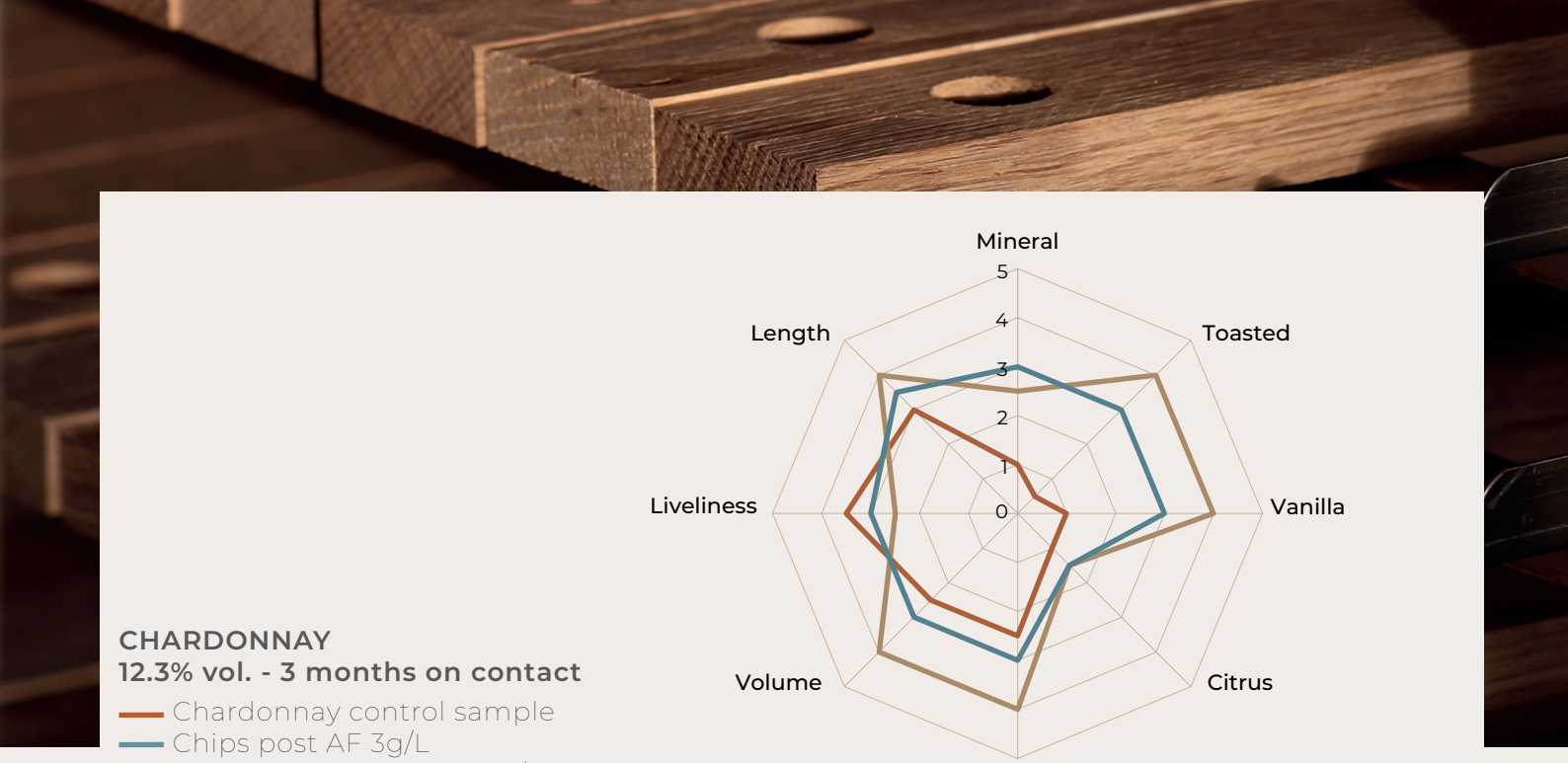
DESCRIPTION

VELUTO is one of the cornerstones of the Saveurs range. More intense and more roasted than CRÈME, it harmoniously combines gentle vanilla notes with subtle nuances of spice and mocha, offering a profile that is both pastry-like and empyreumatic.

It evokes aromas of freshly ground coffee beans, dark chocolate, tiramisu, and ripe black fruits. VELUTO enhances and “darkens” the fruit, bringing toastiness, sweet spices, and added body.

Versatile and adaptable, VELUTO brings complexity and depth at low dosage, or can act as a corrective tool on matrices that are overly reactive, vegetal, or diluted. A true chameleon, it supports both Bordeaux or Mediterranean grape varieties rich in phenolic compounds, as well as lighter profiles, adding structural tension and richness.

Saveurs
Chêne pour l'œnologie Saury

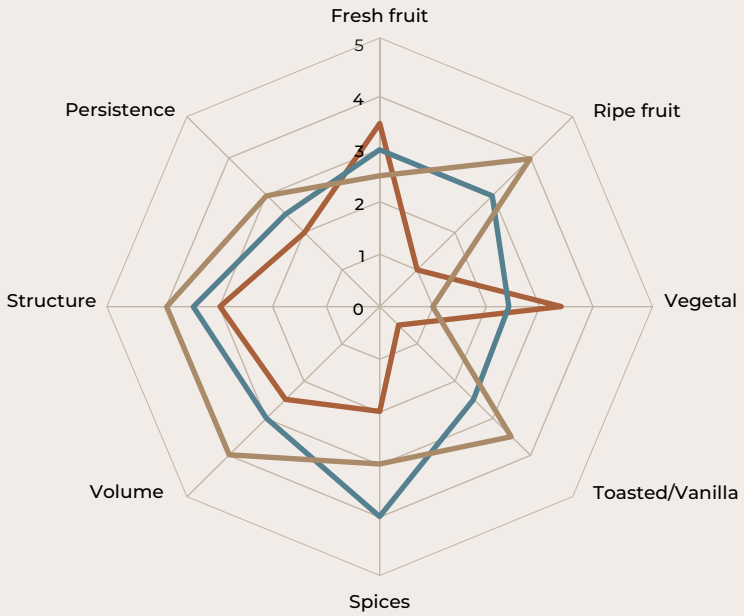


CHARDONNAY
12.3% vol. - 3 months on contact

- Chardonnay control sample
- Chips post AF 3g/L
- Stave 7mm during FA 4g/L

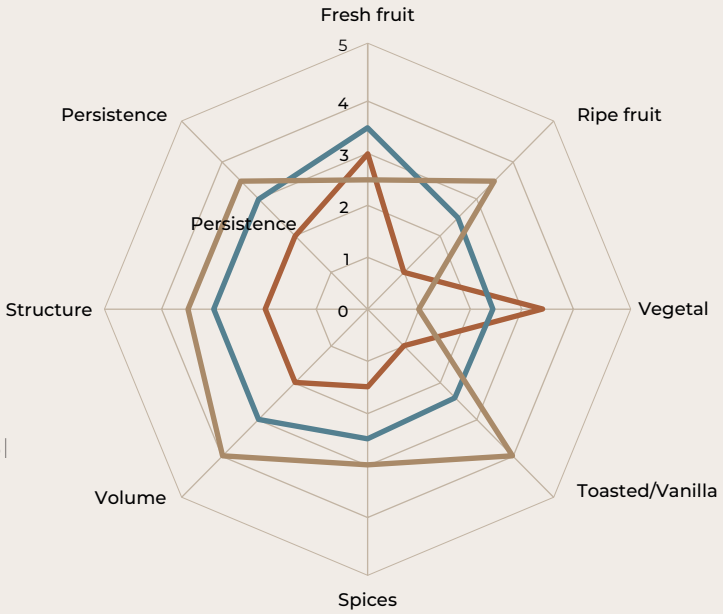
CABERNET SAUVIGNON
13% vol. - 4 months on contact

- Cabernet Sauvignon control sample
- Chips 2g/L
- Stave 7mm 4g/L



MERLOT/CABERNET SAUVIGNON
13% vol. - 4 months on contact

- Merlot/Cabernet Sauvignon control sample
- Chips 3g/L
- Stave 18mm Grand Cru 6g/L





Saveurs
Chêne pour l'œnologie Saury

DOSAGE RECOMMENDATIONS **VELUTO** UNIVERSE

		Alcoholic Fermentation	Malolactic Fermentation	Ageing
WHITE WINES Chardonnay, Chenin, Viognier, Marsanne, Sauvignon Blanc, Assyrtiko, Semillon	**Chips** 2 to 3 months	2 to 3g/L	2 to 3g/L	1.5 to 2.5g/L
	Blocks 3 to 5 months	3 to 5g/L	2 to 5g/L	2 to 4g/L
	Stave 7 4 to 6 months	2 to 5g/L (1 to 2.5 stave/hL)*	2 to 5g/L (1 to 2.5 stave/hL)	2 to 4g/L (1 to 2 staves/hL)
	Stave 18 Grand Cru from 8 months 12 months ideal	2g to 6g/L (0.4 to 1.2 stave/hL)	2 to 5g/L (0.4 to 1 stave/hL)	2 to 5g/L (0.4 to 1 stave/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, Cabernet Franc, Syrah, Mourvèdre, Tempranillo, Sangiovese, Primitivo/Zinfandel, Pinotage, Malbec, Carménère	**Chips** 2 to 3 months	3 to 5g/L	3 to 5g/L	3 to 4g/L
	Blocks 3 to 5 months	4 to 6g/L	4 to 6g/L	3 to 5g/L
	Stave 7 4 to 6 months	4 to 6g/L (2 to 4 staves/hL)*	4 to 6g/L (2 to 4 stave/hL)*	3 to 5g/L (1.5 to 3.5 staves/hL)*
	Stave 18 Grand Cru from 8 months 12 months ideal	4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration	4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration	4 to 10g/L (0.8 to 2 staves / hL) depending on the wine's profile and concentration
	Insiders 6 months minimum 12 months ideal		1 unit** post-MLF, after racking and sulfiting (dosage 8 to 8.5g/L)	6 months minimum

*Profile strongly influenced by the wine's redox status. Work on wines without excessive reduction, while limiting SO_2 loss and oxidation.

**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 per box
48 boxes per pallet
8kg net

STAVE 18 GRAND CRU
94 x 5 x 1.8cm (500g)
2 fans system of 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.

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