

BOOIS

Oak wood product range



Our oak wood product range for oenological purposes is produced in France.

This product range includes various pieces of oak from French and American forests which are carefully selected, dried and toasted to provide varied quality notes to different wines.

Based on stringent and well-controlled manufacturing techniques, our oenological oak chip product range provides advantages for reinforcing the balance and complexity



Suppleness, sweetness, fatness and roundness on the palate based on the release of certain compounds during the toasting.



Volume and structure on the palate based on oak tannins and macromolecular compounds of the wood.



Aromatic complexity accompanied by expanding the range of aromas (fruity, varietal, vanilla, spices, coconut, almond, dried fruit, mocha, grilled and smoked notes) based on the extractable compounds revealed during the different toasting.

TOASTING PRODUCT RANGE (VIAOAK NATUR, VIAOAK HIGH SWEET, VIAOAK FINESSE, VIAOAK HIGH MOKA)

This product range is a «toast range» which we have selected to reinforce the fruity notes of wine and provide aromatic compounds based on the objectives of our clients.

The precise nature of the toast and the maturation of selected wood provides the wine maker with an excellent, precise and reproducible tool to attain the wine profiles sought.

BLEND PRODUCT RANGE

This product was produced further to advice and the specific development of our clients in view of developing their wine profile at the beginning of the winemaking process. These blends are used during fermentation to maximize the benefits of wood: rub out the herbaceous character, provide good volume on the palate with fruity notes and aromatic complexity.

INTENSO RANGE

The INTENSO toast corresponds to a specific blend of wood and toasts for a complex aromatic profile for ageing great wines. The type of blending provides a long finish and palate volume: a woody and harmonious finish.

CHARACTERISTICS AND PROPERTIES OF PRODUCT RANGE

Chips

2 filets of 5 kg for a 10 kg bag

Large surface area:

- short contact time
- fast aromatic input

Use

- for winemaking
- for ageing

Microstaves

2 filets of 5 kg for a 10 kg bag

Average size:

50 x 30 x 10 mm

Wood grain cut:

Provides increased finesse

Fast ageing

- minimum 1 month
- ideally 2 months

Use

- During ageing, provides increased aromatic and molten compared to chips
- During MLF

Staves

Size: 910 x 50 x 7 mm
Surface area: 0.1 m²/staves

Specific size for 27mm
SUPER PREMIUM stave

Interest

- Reproduce barrel ageing with the advantage of flexibility and suppleness
- Provides molten and integrated tannins with finesse and aromatic complexity

Ageing product

- 16 weeks minimum
- pump over once a week

Barrel kit

String of 24 ministaves
Surface area: 0.2 m²/hL

Interest

Increase life span of the barrels or accelerate ageing in barrels by increasing contact surface area

Ageing

- minimum 3 months
- optimum 4 months

Provides structure, finesse and aromatic complexity

An addition to barrel ageing

TOAST PRODUCT RANGE

4 qualities: an array of assets

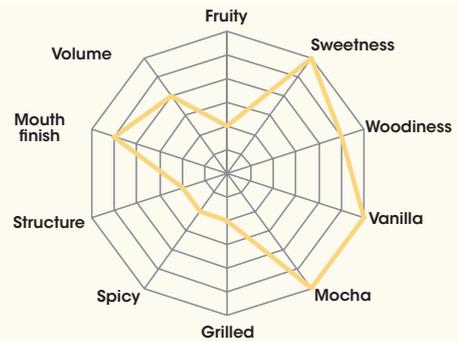
VIAOAK NATUR

VIAOAK NATUR develops aromatic fruitiness and finesse. **VIAOAK NATUR** reinforces structure in the mouth. The wood is selected and aged 18 months following a specific drying technique with no toasting.



VIAOAK HIGH SWEET

VIAOAK HIGH SWEET produces woody expressive and very sweetened aromas (vanilla, mocha and coconut notes). **VIAOAK HIGH SWEET** is characterized by medium toasting using an innovative procedure which reveals and releases macromolecular wood compounds and more specifically with a vanilla and mocha character.



VIAOAK FINESSE

VIAOAK FINESSE produces fine woody, molten and very sweetened wines. **VIAOAK FINESSE** promotes a sweetened input and roundness. This toasting is slow and very long, based on an innovative process which reveals and releases wood macromolecular compounds.



VIAOAK HIGH MOKA

VIAOAK HIGH MOKA provides very intense woody aromas with brioche, chocolate and toasted notes. **VIAOAK HIGH MOKA** corresponds to «Medium plus» toasting using a convection heating procedure which reveals and releases aromatic wood compounds and more specifically a grilled and brioche character.



QUALITIES	OBJECTIVE	CHARACTERISTICS	Applications		APPLICA-TION RATE IN g/L	AVAILABLE PRODUCTS
			Winemaking	Ageing		
VIAOAK NATUR	To develop fruitiness and aromatic finesse. Reinforces mouth structure.	Wood is selected and aged 18 months following a specific drying technique with no toasting.	●	●	1 to 4	Chips. In French and American wood (FR) and (US).
VIAOAK HIGH SWEET	To obtain expressive woodiness (vanilla, mocha and coconut) notes and very sweet.	Original average toast developing vanilla and mocha characteristics.	●	●	2 to 10	Chips, microstaves, ministaves, barrel kits and staves. In French and American wood (FR) and (US).
VIAOAK FINESSE	To obtain a fine woody, molten and very sweet profile.	Toasting slow and very long, based on an innovative process.	●	●	2 to 10	Chips, microstaves, ministaves, barrel kits and staves. In French and American wood (FR) and (US).
VIAOAK HIGH MOKA	To obtain very intense woodiness with brioche, chocolate and grilled notes using an innovative toasting procedure.	«Medium plus» toasting using a convection heating procedure which reveals a grilled and brioche character.	●	●	2 to 10	Chips and staves. In French and American wood (FR) and (US).

INTENSO RANGE

For top quality wines

Selection of top quality French oak, dried and aged over 24 months. The **INTENSO** toast corresponds to a specific blend of wood and toast for an aromatic profile devoted to great wines. This type of blend provides a long finish and mouth volume; fine and harmonious woodiness.

To respond to all types of ageing, there are 3 types of product:

VIAOAK CHIPS INTENSO

Specific blend in chip form.

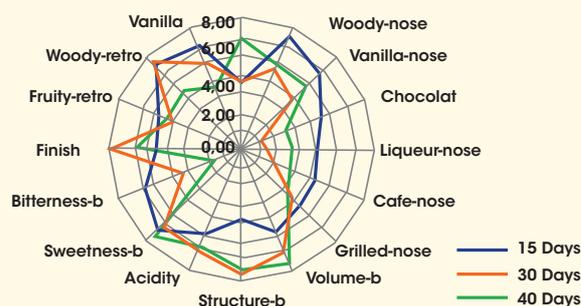
VIAOAK CUBE INTENSO

Specific blend in microstave form.

VIAOAK STAVE 27 INTENSO

Blend of specially blended 27 mm staves.

EVOLUTION OF KINETIC INTEGRATION OF INTENSO TOAST (BLEND CHIPS) IN WINE



VIAOAK CHIPS INTENSO

Selected blend of French oak in chip form.

- Characteristics: aromatic complexity. Fine and harmonious woodiness. Barrel profile in record time (2 months).
- On white or red 2 to 5 g/L.
- Contact time: 2 months.

VIAOAK CUBE INTENSO

Selected blend of French oak in microstave form.

- Characteristics: reinforces aromatic finesse. Provides greater structure. Reinforces the "fresh fruit" side of wine.
- On white 3 to 4 g/L.
- On red 4 to 5 g/L.
- Contact time: 4 months.

VIAOAK STAVE 27 INTENSO

Specially selected blend of 27 mm staves made from French oak.

- Characteristics: very great finesse and aromatic complexity. Silky and fine tannins. A wine profile aged under wood, worthy of the greatest wines!
- On white 0.5 to 1 stave/hL.
- On red 1 to 2 staves/hL.
- Contact time: 8 months.

BLEND PRODUCT RANGE

Selections of blends in winemaking to develop your objective product

WHITE WINE



VIAOAK BLANC COMPLEX

Objective: Provide aromatic complexity, volume and sweetness. This formula makes the aromatic profile move towards more mature: exotic fruit, cooked fruit.

Applications: Chardonnay, Muscat doux, Melon, Grenache blanc...

Application rate: 1 to 3 g/L depending on alcoholic potential of the wine and the aromatic capacity of the grape variety



VIAOAK BLANC VARIETAL

Objective: Emphasize varietal profile. This formula reinforces varietal aromatic expression while providing volume and long finish.

Applications: Sauvignon, Chenin, Melon, Viognier, Macabeu...

Application rate: 1 to 3 g/L

ROSÉ WINE



VIAOAK ROSE FRESH

Objective: Blend of chips of different origins and toasts, developed for worts rosé wines according to grapes. To hide herbaceous notes without woody notes and increase mouth volume.

Applications: Grenache, Syrah, Cinsault

Application rate: 1 g/L

RED WINE



VIAOAK BOUQUET

Objective: Harvests with ripeness problems. Formula which highlights the fruit while providing volume on the palate and correcting the herbaceous character of green tannins.

Applications: Cabernet Sauvignon, Cabernet franc, Merlot and all insufficiently ripe harvests

Application rate: 1 to 2 g/L



VIAOAK ROUGE FRUITE

Objective: Aroma developer which develops the wine fruit while providing roundness and mouth volume.

Applications: Formula for well ripened harvest and for musts from thermovinification or flash release. Is likewise interesting for spoiled grapes just before harvesting (emphasize fruit, provides structure)

Application rate: 2 to 4 g/L

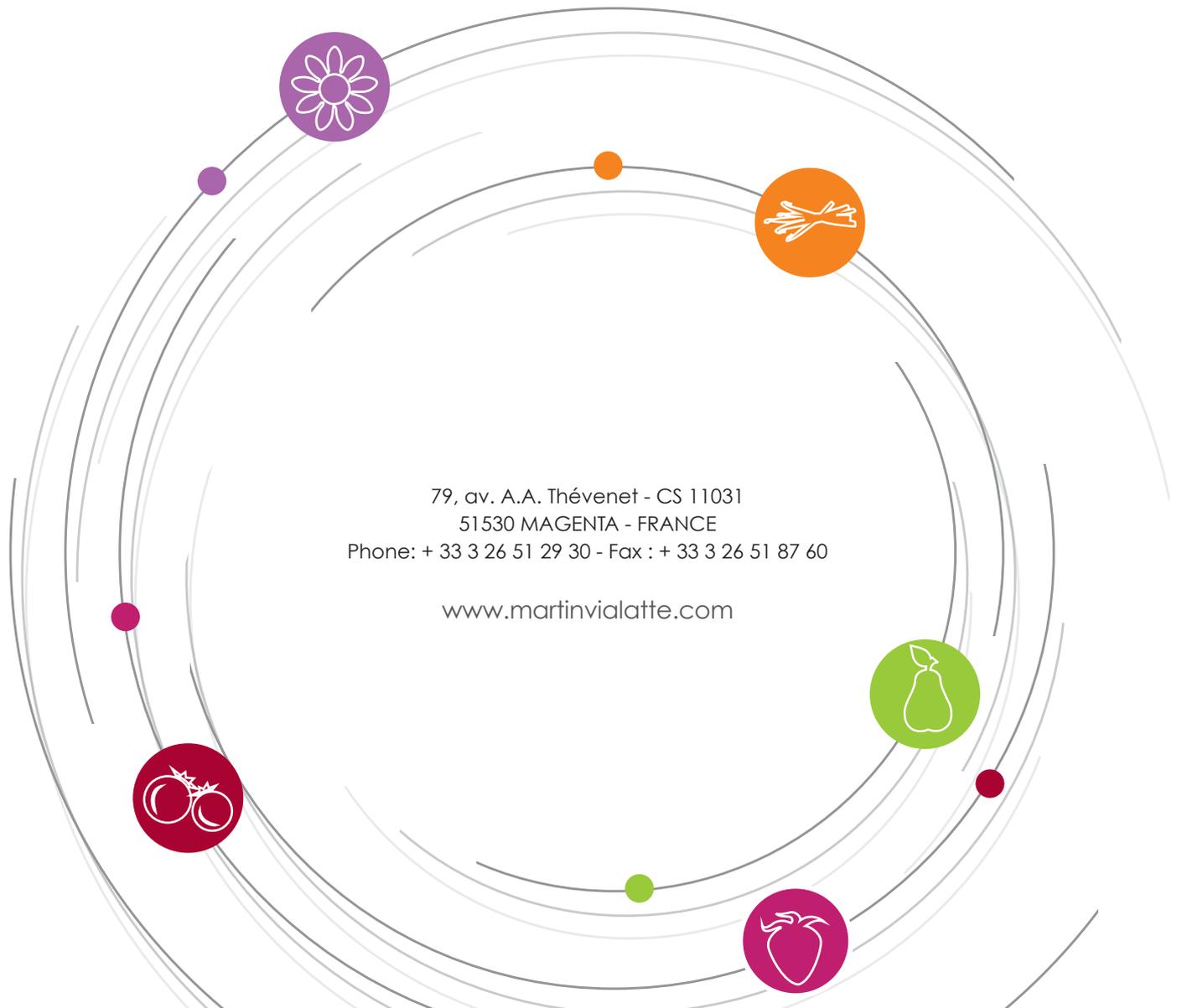


VIAOAK ROUGE COMPLEX

Objective: Blend of oak pieces of different origins and toasts, developed for a woody «export type» profile providing vanilla notes while also reinforcing sweetness and complexity.

Applications: Cabernet Sauvignon, Syrah, Tannat

Application rate: 2 to 4 g/L



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