


Via  AK[®]

**OUR RANGE
OF OAK WOOD
FOR WINEMAKING**



**THE INNOVATION
YOU NEED**

CHARACTERISTICS AND PROPERTIES OF THE RANGE

CHIPS

Two 5 kg mesh bags per 10 kg bag

Large exchange surface

- short contact time
- rapid aromatic input

Use

- in vinification
- for ageing

CUBE

Two 5 kg mesh bags per 10 kg bag

Average size:
50 x 30 x 10 mm

Cut along the wood grain:
provides more elegance

Rapid ageing

- minimum 1 month
- ideally 2 months

Use

- in ageing, provides more aromatic elegance and harmony than chips
- in FML

STAVES

STAVES 7 mm

Dimensions: 950 x 50 x 7 mm

Surface area: 0.10 m²

Advantages: complexity and preservation of the fruit profile

STAVES 14 mm

Dimensions: 950 x 50 x 14 mm

Surface area: 0.12 m²

Advantages: complexity and preservation of the fruit profile

STAVES 27 mm

Dimensions: 950 x 50 x 27 mm

Surface area: 0.15 m²

Advantages: reproduce the barrel ageing process with more flexibility and suppleness / Addition of integrated tannins, finesse and aromatic complexity

Ageing product

- 16 weeks minimum
- carry out a pump-over once a week

NEW LIFE

String of 24 ministaves

Surface: 0.2 m²/hL

Use

extends the lifespan of barrels and accelerates the ageing process in barrels by increasing the contact area




Ageing






- minimum 3 months
- optimum 4 months

Provides structure, elegance and aromatic complexity
Complements ageing in barrels

OUR RANGE OF OAK FOR WINEMAKING IS MADE IN FRANCE

It is made up of a **range of oak products** from French and US forests, carefully **selected**, dried and toasted **to impart a variety of quality notes to different wines**. Thanks to **rigorous, controlled production**, our range of oak chips for winemaking offers significant benefits for enhancing the balance and complexity of wines.

-  **Volume and structure in the mouth**, thanks to oak tannins and macromolecular compounds in the wood.
-  **Flexibility, sweetness, fatness and roundness in the mouth**, thanks to the release of a number of compounds during toasting.
-  **Aromatic complexity with a wider spectrum of aromas** (varietal fruitiness, vanilla, spices, coconut, almond, dry fruits, mocha, toasted and smoky notes) thanks to the extractable compounds expressed during different toasts.

QUALITY	OBJECTIVE	CHARACTERISTICS	 Chips	 Cube	 Staves 7	 Staves 14	 Staves 27	Kit New Life
VIAOAK® NATUR	To develop fruitiness and aromatic elegance. Enhances structure in the mouth	Wood selected and matured for 18 months using a specific drying method without any toasting.	1 to 4 g/L*					
VIAOAK® HIGH SWEET	To obtain an expressive woody, very sweet taste (vanilla, mocha, coconut notes).	Innovative medium toast, developing vanilla and mocha character.	2 to 6 g/L*	2 to 6 g/L*	0.5 to 3 staves/hL*	0.5 to 2 staves/hL		
VIAOAK® FINESSE	To obtain elegant, harmonious and very sweet notes.	Very slow, long toast, using an innovative toasting process.	2 to 6 g/L*	2 to 6 g/L*	0.5 to 3 staves/hL	0.5 to 2 staves/hL		
VIAOAK® HIGH MOKA	To obtain very intense woodiness with brioche, chocolate and toasted notes.	'Medium plus' toast, using a convection toasting process, and developing roasted and brioche character.	2 to 6 g/L*		0.5 to 3 staves/hL			
VIAOAK® CHAUFFE LÉGÈRE	To provide length and sweetness, and fill the midpalate. Slight perception of woody notes.	Specific light toast that contributes to a sensation of sweetness and volume in the mouth.	1 to 3 g/L	1 to 3 g/L				
VIAOAK® F 500	To provide very intense warm mocha, coffee, and roasted notes.	Extra-long high toast, provides roasted notes and promotes aromatic persistence.	0.5 to 4 g/L					
VIAOAK® WHITE CHOCOLATE	To provide very sweet caramel and white chocolate notes.	Medium high toast that provides sweetness.	2 to 5 g/L					
VIAOAK® INTENSO	A premium cuvée, this type of blend provides length and volume in the mouth, and elegant, harmonious woody notes.	The INTENSO toast corresponds to a specific blend of wood and toasts for a complex aromatic profile.	2 to 4 g/L	4 to 6 g/L			0.5 to 2 staves/hL	1 kit/Barrel
VIAOAK® DÉLICE	Cuvée Premium, this type of blend adds smoothness, volume and sucrosity	DÉLICE toast is a specific blend of toasts for a complex aromatic profile.					0.5 to 2 staves/hL	

*Available in French (FR) and American (US) oak

A RANGE OF TOASTS

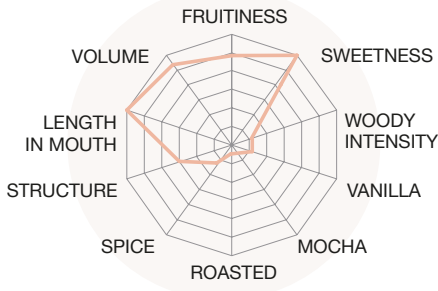
7 GRADES:

A WIDE RANGE OF POSSIBILITIES

This range is the «toasting palette» that we have selected to enhance the fruity notes of the wines and to provide aromatic compounds according to our clients' objectives. The precision of the toasting and the maturation of the selected woods provide the winemaker with an excellent, precise and reproducible tool to achieve the desired profiles.

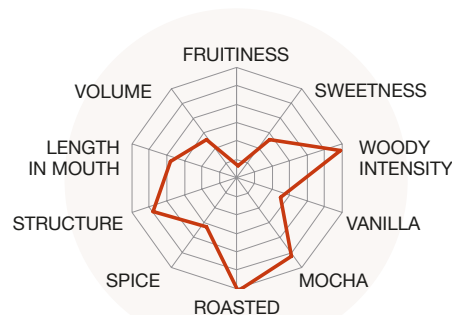
VIAOAK® CHAUFFE LÉGÈRE

VIAOAK® CHAUFFE LÉGÈRE is a specific light toast made exclusively from French wood. **VIAOAK® CHAUFFE LÉGÈRE** provides length and sweetness, and brings balance in the mid-palate.



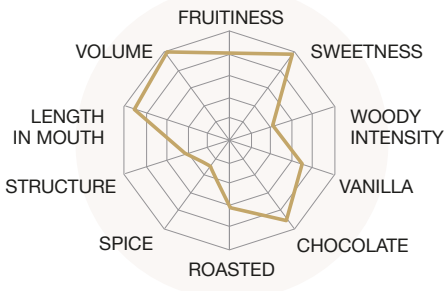
VIAOAK® HIGH MOKA

VIAOAK® HIGH MOKA produces very intense woodiness with brioche, chocolate and roasted notes. **VIAOAK® HIGH MOKA** corresponds to a 'medium-plus' toast using a convection toasting process that expresses and releases the wood's aromatic compounds and more specifically its roasted and brioche character.



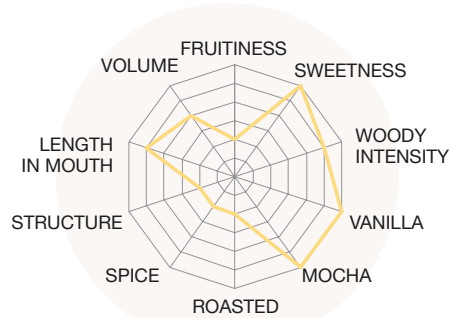
VIAOAK® WHITE CHOCOLATE

VIAOAK® WHITE CHOCOLATE is a medium-high toast. This specific process as well as the woods selected help to give the wine very sweet caramel and white chocolate notes.



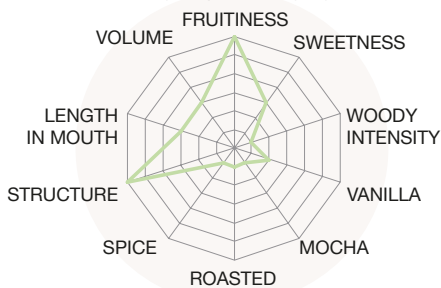
VIAOAK® HIGH SWEET

VIAOAK® HIGH SWEET produces an expressive woody, very sweet taste (vanilla, mocha, coconut notes). **VIAOAK® HIGH SWEET** is characterized by a medium toast using an innovative process that expresses and releases the wood's macromolecular compounds and more specifically its vanilla and mocha character.



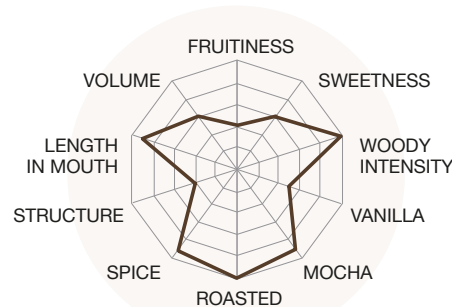
VIAOAK® NATUR

VIAOAK® NATUR develops fruitiness and aromatic elegance. **VIAOAK® NATUR** enhances structure in the mouth. The wood is selected and matured for 18 months using a specific drying method that involves no toasting.



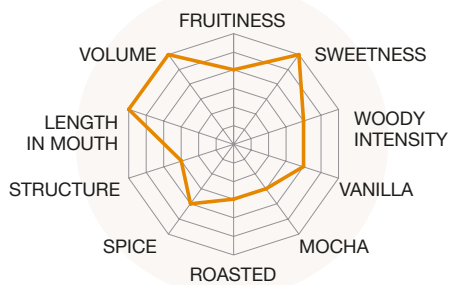
VIAOAK® F 500

VIAOAK® F 500 is an extra-long high toast. **VIAOAK® F 500** provides very intense coffee and roasted notes that promote aromatic persistence. Spicy notes contribute to the aromatic complexity of this toast.



VIAOAK® FINESSE

VIAOAK® FINESSE produces elegant, harmonious, very sweet woody wines. **VIAOAK® FINESSE** promotes sweetness and roundness in the mouth. This very slow, very long toast uses an innovative process that expresses and releases the wood's macromolecular compounds.



INTENSO & DÉLICE RANGES

FOR TOP OF THE RANGE CUVEES

Selection of high-end French oak, dried and matured for over 24 months. The **INTENSO** and **DÉLICE** toasting correspond to specific blends of oak and toasting for complex aromatic profiles dedicated to the ageing of great wines.

VIAOAK® INTENSO brings length and volume in the mouth; a fine and harmonious oak profile, while **VIAOAK® DÉLICE** brings softness, volume and sweetness.

VIAOAK® CHIPS INTENSO

Selected blend of French oak, in the form of chips.

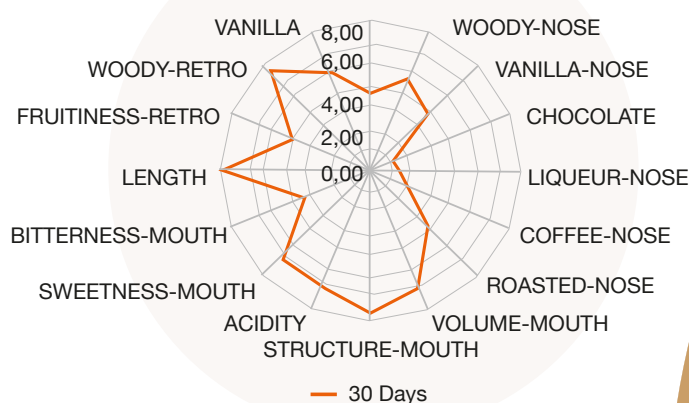


Characteristics: aromatic complexity. Fine and harmonious oak. Barrel profile in record time (2 months).

On white and red wines: 2 to 4 g/L.

Contact time: 2 months.

PROGRESSION OF KINETICS OF INCORPORATION OF INTENSO TOAST (CHIPS) INTO THE WINE



VIAOAK® CUBE INTENSO

A selected blend of French oak, in the form of cubes.



Characteristics: aromatic complexity, structure and excellent integration of the oak.

On white and red wines: 4 to 6 g/L.

Contact time: 4 months.

VIAOAK® STAVE 27 INTENSO

Blend of specially selected 27 mm staves produced from French oak.



Characteristics: finesse and aromatic complexity. Silky and fine tannins. A profile of a wine aged in barrels, worthy of the greatest wines!

For white wines: 0.5 to 1 stave/hL.

For red wines: 1 to 2 staves/hL.

Contact time: 8 months.

VIAOAK® KIT NEWLIFE INTENSO

Blend of French oak in the form of a string of 24 ministaves.

Use: extends the lifespan of barrels and accelerates the ageing process in barrels by increasing the contact area

Ageing

- minimum 3 months
- optimum 4 months

Provides structure, elegance and aromatic complexity.

VIAOAK® DÉLICE

A blend of specially selected 27 mm staves from French oak.



Characteristics: softness, volume and sweetness for complex premium wines.

For white wines: 0.5 to 1 stave/hL.

For red wines: 1 to 2 staves/hL.

Contact time: 8 months.

KIT Élevage

TRY OUT THE KIT ELEVAGE,
A TOOL THAT ALLOWS YOU TO TEST
VIAOAK® WOODS AND DIFFERENT BLEND
ALTERNATIVES ON YOUR OWN.

EACH KIT ELEVAGE
CONTAINS:

- 1 box
- 1 data sheet - Kit Élevage
- 1 pipette of 1 mL
- 7 bags in box of 3 L with tap
+ 7 labels to stick on the BIBs
- 6 samples of tannin solution
of your choice
- 6 samples of wood
(9 g or 3 g/L in 3 L BIB)
of your choice



VINIFICATION SELECTION

SELECTIONS OF VINIFICATION BLENDS

TO CREATE YOUR PRODUCT OBJECTIVE

This range has been developed following specific advice and development for our clients with the aim of building their wine profile at the beginning of the winemaking process.

These blends are used in fermentation to make the most of the advantages of wood:

to erase the herbaceous character, to bring volume in the mouth, fruity notes and aromatic complexity.



VIAOAK® BLANC VARIÉTAL

Goal: Enhances the varietal profile. This formulation emphasises varietal aromatic expression, and provides volume and persistence in the mouth.

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

Dosage: 1 to 3 g/L

VIAOAK® BLANC COMPLEX

Goal: Provides aromatic complexity, volume and sweetness. This formulation shifts the aromatic profile towards more mature notes: exotic fruit, cooked fruit.

Applications: Chardonnay, Muscat doux, Melon, white Grenache, etc.

Dosage: 1 to 3 g/L depending on the potential alcohol of the wine and the aromatic power of the grape variety



VIAOAK® ROSÉ FRESH

Goal: Blend of oak chips of various origins and toasts, specifically developed for rosé wine musts according to grape variety. Masks grassy notes without woody notes, and enhances volume in the mouth.

Applications: Grenache, Syrah, Cinsault

Dosage: 1 g/L



VIAOAK® BOUQUET

Goal: Harvests with maturity issues. This formulation enhances fruit, provides volume in the mouth and rectifies the grassy character of green tannins.

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

Dosage: 1 to 2 g/L

VIAOAK® ROUGE FRUITÉ

Goal: Acts as a flavour enhancer, developing the wine's fruit and providing roundness and volume in the mouth.

Applications: Formulation for harvests with good maturity, and for thermovinification and flash détente musts. Also suitable for grapes spoiled just before harvest (enhances fruit, provides structure)

Dosage: 2 to 4 g/L

DYNAMIC INFUSER

FASTER, MORE PRECISE AND MORE ECONOMICAL MANAGEMENT OF YOUR WOOD CHIP ADDITION! VINIFICATION AND AGEING

The Dynamic Infuser system was created to improve the extraction of alternative products while ageing wines.

In fact, with traditional use the diffusion of wood compounds is not optimal.

Thanks to this system's automated mixing and pumping over, contact times are precisely and dynamically controlled to obtain a targeted organoleptic profile.



OPTIMIZE THE INTEGRATION OF OAK ALTERNATIVES

Technological ageing with oak alternatives can be **optimized thanks to the synergistic properties of yeast derivatives.**



Association of polysaccharides for technological ageing with oak alternatives.

- Protects the wine from involuntary oxygen inputs.
- Promotes the protection and the revelation of the fruity aromatic profiles.
- Improves the integration of wood.
- Increases the volume of wines.

DYNAMIC INFUSER

Created to improve the extraction of alternative products during the maturation of wines.

- Optimisation of wood alternative
- Time gained in extracting woody compounds.
- Management of oxygen input.
- Totally automatic cycles.
- Automatic mixing and pump-over.

OUR 3 INFUSER MODELS



11 hL with infusion bag	20 hL with infusion bag	25 hL bulk chips
150 kg chips	400 kg chips	500 kg chips
100 - 1000 hL Tanks	100 - 4000 hL Tanks	500 - 5000 hL Tanks
Small-Medium cellars	Medium and large cellars	Large cellars



REGISTERED OFFICE

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