

NOBILE[®] CHERRY SPICE



Intensely generous, naturally spicy

Made exclusively from selected French oak, **NOBILE[®] CHERRY SPICE** chips are the result of a high-precision toasting process.

Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its novel composition, **NOBILE[®] CHERRY SPICE** contributes to the impression of sweetness and freshness in wine.

NOBILE[®] CHERRY SPICE helps to highlight the expression of black fruit while developing subtle notes of black pepper and clove.

HOMOGENEOUS TOASTING



NOBILE[®] CHERRY SPICE
Chips



Sweetening, black fruit and spice

+ Points



- 1 Impression of sweetness on the attack.
- 2 Increased freshness and expression of “black fruit” in the wine.
- 3 Subtle notes of black pepper and clove.
- 4 Reduces the perception of vegetal character.
- 5 Optimises ageing time (early release).



NOBILE[®]
L'œnologie du bois

ORIGIN

French oak (*Quercus petraea*, *Quercus robur*).

NOBILE® is committed to the Pan European Forest Certification (PEFC) program, promoting sustainable forestry and ensuring biodiversity.

DOSE

WHITE WINES

Fermentation: incorporate 0.5 to 3 g/L chips after clarification.

Finished wines: add 1 to 2 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

CONTACT TIME

Alcoholic fermentation: from the length of the alcoholic fermentation.

Malolactic fermentation: from the start of the malolactic fermentation and for a total of 4 to 6 weeks.

Ageing: 6 to 8 weeks.

The contact time is determined by tasting.

STORAGE

Store off the ground in the original packaging at a moderate temperature (5 to 25°C - 41 to 25°F) in a dry area not liable to impart odours.

Shelf life: 4 years.

SAFETY, QUALITY & REGULARITY

To ensure the reproducibility of **NOBILE®** profiles, all products are rigorously checked to meet quality, traceability and reproducibility requirements.

NOBILE® is included in the HACCP procedure.

SEASONING

The oak undergoes natural yard seasoning for at least **24 months** in the open air.

RED WINES

While filling the tank: gradually incorporate 2 to 5 g/L chips as the tank is filled.

Wines after racking: add 3 to 6 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

DIMENSIONS

Chips: 7 to 15 mm.

Calibration during production guarantees uniform size for better quality extraction.

PACKAGING

15 kg bag containing two 7.5 kg infusion nets.

Aluminium PET complex packs to ensure optimum protection of the oak compounds.

REGULATIONS

The use of "pieces of oak wood" in winemaking is subject to regulations.

Refer to the legislation in force.



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