



CHIPS ÉLÉGANCE

Large Chips 2 cm - French oak, **low tannin potential** - compliant with the Oenological Codex

French oak with low tannin potential, air-dried 36 months in the open yard.

Four toasts, from fresh wood to spicy, for a discreet oak that does not mask the fruit.

ONE SELECTED OAK, FOUR TOASTS

- **The wood.** Oaks with naturally low tannin potential: body and texture, without the harshness.
- **The toasts.** Four profiles, from untoasted to spicy, to be used alone or blended.

THE OENOLOGICAL +

- ✓ **A fine, well-held oak:** depth, without harshness or bitterness
- ✓ **Volume and roundness** in the mid-palate and on the finish
- ✓ **Fruit and varietal preserved:** the oak lets itself be forgotten
- ✓ **A refined structure, a stabilised colour,** and less green character

THE FOUR REFERENCES

Ref.	Toast	Oak	Descriptors
#30	Chauffe Anhydre	French	Freshness and tension. Volume, with no added aroma.
#32	Toasted « Fruité »	French	Opens the fruit, lets the varietal and the terroir speak.
#33	Toasted « Vanillé »	French	Roundness and sweetness, from mid-palate to finish.
#34	Toasted « Épicé »	French	Spice and vanilla. Limits green notes.

DOSAGE - CONVERSION TABLE

White & rosé wines	Red wines	Chips Élégance (g/hL)	Finishing tannins equiv. (g/hL)
Lightly oaked		100 g/hL	1.3
Oaked	Lightly oaked	200 g/hL	2.7
Intensely oaked	Oaked	300 g/hL	4.0
	Intensely oaked	400 g/hL	5.3
	Equivalent to « New barrel »	500 g/hL	6.7

Use range: 100 to 300 g/hL on whites and rosés, 200 to 500 g/hL on reds. If contact time is shorter, increase the dose.

→ See [AMEDEE Lab - decision support tool \(dosage\)](#)

HOW TO USE

- **During fermentation:** added directly to the must, alone or blended. 5 days to 1 month of contact.
- **During MLF and ageing:** 1 to 3 months. For the untoasted #30, 5 to 7 days are enough.
- **Before dosing:** run a trial. [AMEDEE Lab](#) helps you set the dose and the profile.

OUR COMMITMENT: EXCEPTIONAL OAK, A LOW-CARBON APPROACH

- **Barrel-grade oak (stave wood):** the same resource as the wood destined for cooperage.
- **36 months in the open-air yard:** time and rain soften the tannins. No forced drying.
- **Controlled toasting, a frugal process:** technology drawn from pastry-making, combined with cooperage know-how. Consistent profiles from batch to batch, little energy, and the whole oak put to use.

ONLINE TOOLS & ORDERING

- [AMEDEE Lab - decision support tool](#)
- [Online shop - Chips](#)
- [Full range & profiles](#)
- [Q&A](#)



SPECIFICATIONS

Species	Quercus petraea L. / Quercus robur L. - French oak, low tannin potential
Seasoning	36 months in the open-air yard
Appearance	Calibrated Large chips - 2 cm, light to dark brown depending on the toast

REGULATORY

Chips Élégance are oak wood pieces compliant with the **Oenological Codex (OIV)** and with **Regulation (EU) 2019/934**. They are suitable for making products intended for direct human consumption. **Product usable in organic farming - EC (Regulation (EU) 2018/848) & NOP (USDA)**. Input attestation at www.intrant.bio.

STORAGE & PACKAGING

Original packaging kept closed, in a dry, ventilated and odour-free room (5-25 °C). 10 kg infusion bag · Big Bag.