



STAVES

The AMEEDÉ® Staves combine exceptional craftsmanship with rigorous technical processes. Available in different thicknesses and toast levels, they offer precise control over the finesse, aromas, structure and ageing of your wines.

Our first range is built on the concept of **primary colours**, designed to deliver clear benefits and to be used on their own or blended together to create a more complex flavour palette. Our second range, **La Recette**, offers ready-made profiles. It is the fruit of the expertise built up over the years by our partner oenologists to answer specific needs.

You therefore have the choice between simplicity, creative freedom and the assurance of proven results. We also wish to underline our deep commitment to protecting the environment and our resources.

DIMENSIONS

	Surface area	Weight	Volume taken up by 100 staves
Length: 950 mm · Width: 50 mm · Thickness: 7 mm	0.107 m ²	200 g	33 litres
Length: 950 mm · Width: 50 mm · Thickness: 18 mm	0.128 m ²	500 g	85 litres

DOSAGE

White wines	Red wines	Dosage	Staves 7 mm / hL	Staves 18 mm / hL
Lightly oaked		100 g/hL	0.5	0.2
	Lightly oaked	150 g/hL	0.8	0.3
Oaked		200 g/hL	1.0	0.4
		250 g/hL	1.3	0.5
Intense oak	Oaked	300 g/hL	1.5	0.6
Equivalent to a "new barrel"		350 g/hL	1.8	0.7
	Intense oak	400 g/hL	2.0	0.8
		450 g/hL	2.3	0.9
		500 g/hL	2.5	1.0
	Equivalent to a "new barrel"	550 g/hL	2.8	1.1
		600 g/hL	3.0	1.2
Standard infusion time			4 months	7 months

If the contact time has to be shortened, increase the dose.

FIND YOUR DOSE

- [AMEDEE Lab](#) - calculate your dose from your volumes
- [Drop Test](#) - validate the profile in the glass before committing the tank
- [d-sim](#) - simulate the result on your own cellar

Packaging: 1 box containing 2 bags of 4 kg each (8 kg total)

WOOD SELECTION AND SEASONING

Backed by our excellent supply network and the expertise we have gained in cooperage, we select our oaks meticulously according to their aromatic potential. Our wood undergoes natural open-air seasoning lasting 24 to 36 months for French oak (*Quercus petraea* L. and *Quercus robur* L.) and 24 months for American oak (*Quercus alba*). This meticulous process allows us to remove green and dry tannins efficiently, helping to limit astringency.

OUR EXPERTISE

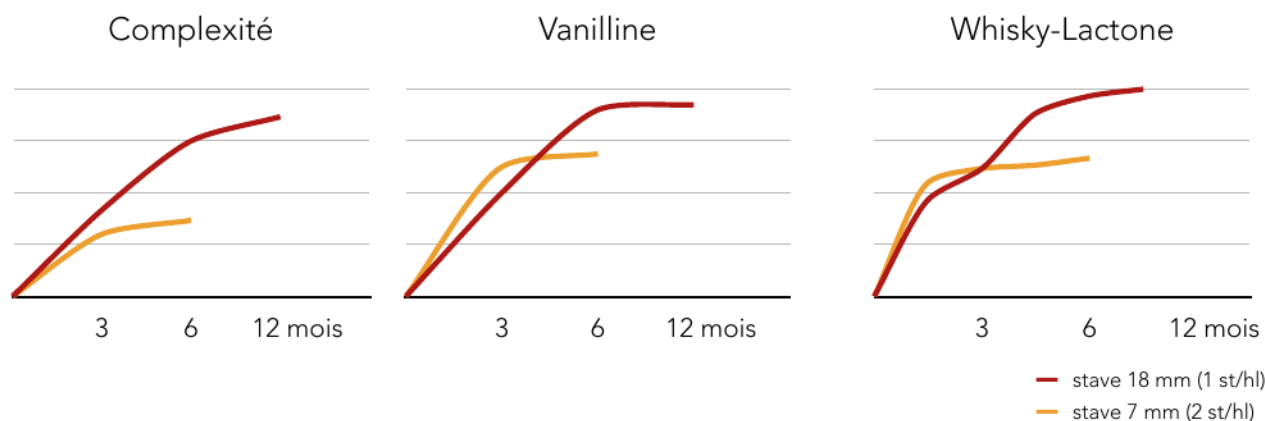
By building on our cooperage expertise handed down from generation to generation and by developing state-of-the-art toasting control methods, AMEEDÉ® offers high-precision toasting with remarkable reproducibility. Our commitment to innovation is reflected in a range of Staves meticulously designed to enhance the distinctive qualities of your wines, whether by revealing their fruity notes or by bringing subtle nuances of vanilla or spice.

THE BENEFITS OF THICKNESS

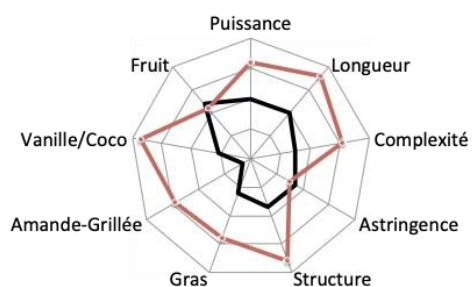
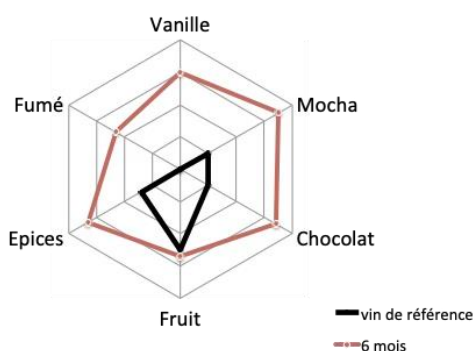
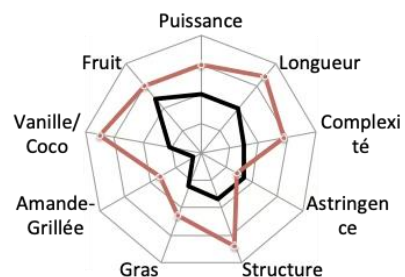
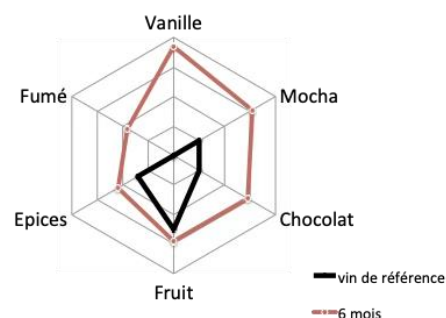
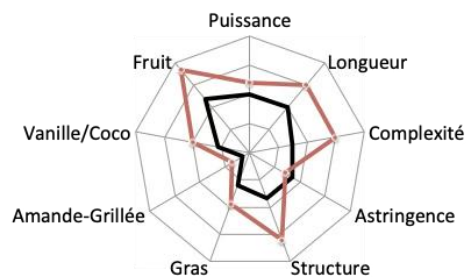
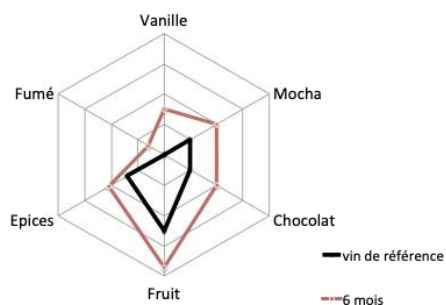
The complex interaction between wood and wine takes place gradually at the heart of the stave. This slow, progressive encounter between the wine and the wood tannins, combined with the nano-oxygenation resulting from the oxygen trapped in the wood fibres, enriches the wine and adds complexity to its profile. The thicker the stave, the slower this process, which improves the final result.

TIME BRINGS COMPLEXITY

Slow penetration of the wine into the stave brings complexity to the wine. The thicker the stave, the more the wine has to enter through the ends, along the fibres. This slows down micro-oxygenation, delaying the digestion of the various compounds and their integration. The result is greater complexity, intensity, finesse and elegance, longer persistence of the characteristics and greater longevity of your wines.



OUR PROFILES - "PRIMARY COLOURS"



Charts showing the changes relative to a reference wine (grape variety: Merlot); Staves 18 mm. Sensory analysis carried out by a panel of experts.

- MANY OTHER PROFILES ARE ALSO AVAILABLE -

[Smoky, Furfural, Toffee, Caramel, Black Coffee](#)

OUR BESPOKE PROFILES - "LA RECETTE"

Inspired by the bespoke developments we carry out for our customers, tailored to precise oenological objectives and to profiles matching specific identities, we have created five recipes. Like a chef, we master the subtleties of our raw materials: the oak varieties and their seasoning in the yard. Combined with formats and toasting techniques, we craft unique blends that bring to life recipes designed to reveal distinct profiles in response to specific challenges. These recipes are the synthesis of our technical expertise, our sensitivity and our experience.

Packaging: one 8 kg box - may contain a blend of 7 and 18 mm Staves - must be used in full in the same batch of wine.

CHOOSE YOUR RECIPE

→ [Questions & Answers](#) - which recipe for your wine?

→ [d-sim](#) - test a recipe on your actual volume



Minéralité

For:	Fresh white wines
Objective:	Freshness, aromatic complexity, length
Sensory impact:	Minerality, citrus / grapefruit, freshness
Dosage:	200-400 g/hL
When:	At the end of AF (alcoholic fermentation) or immediately after
Time:	2 - 4 months



Rondeur

For:	Structured white wines
Objective:	Roundness and complexity, richness and length on the palate
Sensory impact:	Fruit preserve, vanilla, oaky notes; volume, length, balance
Dosage:	400-800 g/hL
When:	At the end of AF (alcoholic fermentation) or immediately after
Time:	4 - 6 months

La Recette



Frutissimo

For:	Light red wines
Objective:	Reveals fruit, red berries; strengthens the mid-palate and softness, delicate oak
Sensory impact:	Sweetness, roundness, light caramel, red berries
Dosage:	200-400 g/hL
When:	After malolactic fermentation
Time:	4 - 6 months



Légèreté

For:	Red wines
Objective:	Floral notes and freshness; strengthens the mid-palate and extends length with balance
Sensory impact:	Pepper, fresh oak, floral notes, light touches of exotic fruit
Dosage:	400-700 g/hL
When:	After malolactic fermentation
Time:	4 - 6 months



Amplitude

For:	Concentrated red wines
Objective:	Volume and power, complex oak, spices and black fruit
Sensory impact:	Volume and complexity, spicy notes, vanilla, black fruit, chocolate
Dosage:	400-800 g/hL
When:	At the end of AF (alcoholic fermentation) and after
Time:	6 - 12 months

HOW TO USE

Fitting in the tank

The AMEDEE® Staves can be firmly linked if required) combined with a lifting cable. This remain fully immersed for the required time. It is also offers the flexibility to remove the Staves optimum level of maturation.



together with a sturdy stainless steel cable (supplied arrangement ensures that the Staves worth noting that this system once the wine has reached its

Contact time

White and Rosé wines:

At the end of alcoholic fermentation, the Staves can be introduced for a more pronounced vanilla impact, or during must clarification for a deeper integration of the flavours and aromas of the wood.

Red wines:

Before alcoholic fermentation, for a complete vinification (strongly recommended).

At the end of alcoholic fermentation and close to malolactic, for well-integrated oak and greater elegance and finesse.

After malolactic fermentation, for a more aromatic and precise approach.

Controlling the contact time

MANAGE YOUR TIMINGS

- [d-sim](#) - plan your contact times tank by tank
- [Drop Test](#) - follow the evolution in parallel, in the glass

- Homogenisation: We recommend gentle stirring every 3-5 weeks (about 10-15 % of the tank volume, or “bâtonnage” if the tank is fitted with a stirring system).
- Integration: Two scenarios must be considered
 - If the Staves were added to the wine before alcoholic fermentation or before malolactic fermentation, it is advisable to wait until the influence of the wood has fully developed before removing the Staves in order to obtain optimum complexity. As a general rule:
 - 2 to 3 months after fermentation for 7 mm Staves,
 - 6 to 8 months for 18 mm Staves.
 - The oaky characteristics and the structural contribution of the Staves will remain stable in the wine, as if they had been introduced during the initial vinification. However, if the wood was added after malolactic fermentation to obtain a precise aromatic profile, it is essential to take the digestion time into account.

The oaky characteristics of the wine will continue to develop for a further 2 to 3 weeks after the Staves have been removed from the tank.

This digestion period must be taken into account during your follow-up tastings. **The Staves must be removed from the tank before the desired result is reached.**
- SO₂: In wines treated at 10 g/L or more, a drop in free SO₂ concentration is commonly observed during the first weeks of use.
- The Staves are intended for use with a single wine and are not suitable for reuse in another wine, even after thorough cleaning.

STORAGE

The Staves have a shelf life of 3 years when stored in their sealed original packaging. Once the packaging is opened, the products must be protected from moisture and contaminants and used within 6 months.

REGULATIONS

Regulatory denomination: Oak wood pieces.

- EC Regulation No 1507/2006 of 11 October 2006,

- Resolutions No 03/2005 and No 430/2010 of the Oenological Codex adopted by the OIV, - EC Regulation No 606/2009 of 24 July 2009, appendix 9.

All our products comply with the standards set by the Oenological Codex. A certificate of conformity can be provided for each batch number.

The use of oak wood pieces for oenological purposes is subject to general regulations and to appellation decrees. AMEEDÉ cannot be held liable for any non-compliant use of its products.

ONLINE TOOLS & ORDERING

- [AMEDEE Lab - Decision-support tool \(dosage\)](#)
- [Glass trial - Drop Test](#)
- [Cellar simulator - d-sim](#)
- [Online shop - Staves](#)
- [Questions & Answers](#)