

Fine-tune your wine with precision

The enologists, biochemists and engineers at Vivelys Group created calibrated French oak chips to give a more precise way to integrate oak and wine. Starting with stave-quality wood, air-dried for two years, Boisé chips are analyzed, mixed for batch uniformity, and precision-toasted with convection heat. The result is eight specific aroma, flavor and textural profiles for crafting any wine with reliable repeatability.



Type BF

BOIS FRAIS (UNTOASTED)

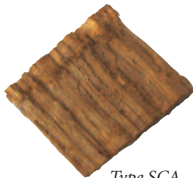
Enhanced fruit and volume on the palate



Type DC180

DOUBLE CHAUFFE 180 DC180

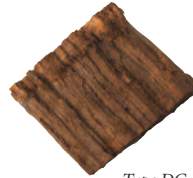
Vanilla notes and roundness on the palate



Type SCA

SINGLE CHAUFFE ASSORTIE

Complexity, structure and volume on the palate



Type DC 190

DOUBLE CHAUFFE 190 DC190

Caramel and toasted notes



Type DCA

DOUBLE CHAUFFE ASSORTIE

Complexity, roundness on the palate



Type DC 210

DOUBLE CHAUFFE 210 DC210

Toasted and smoky notes



Type FR

FRAÎCHEUR

Freshness of fruit expression



Type DC 310

DOUBLE CHAUFFE 310 DC310

Coffee notes and roundness on the palate

Specifications

Boisé French oak chips are made from sessile oak (*Quercus Petrae*), and range in size from 5-20mm.

Untoasted chips are also available in a smaller, pumpable size.

Toasted oak chips fully integrate with wine in 8 weeks.

Chips are warehoused in Northern California, shipped within 48 hours of order confirmation, and come in pre-filled 10 kg (22 lb) mesh bags, ready to use.

Bags are protected for shipping by air-tight plastic outer bags.