



Nobile® Staves

NOBILE®

The alliance of **CHENE & Cie**, experts in the selection of oak quality products, and **LAFFORT**, specialist in oenological research and innovation, has led to the birth of **Nobile®**, the French producer specializing in the oenology of wood.



PRECISION & AROMATIC COMPLEXITY

Drawing on the know-how of its creators, **Nobile®** now produces oak staves with the same attention to quality and with the same oenological focus as found in its oak chips:

- Precision of the aromatic contribution,
- Complexity and elegance of the mouthfeel contribution.

Nobile®'s pursuit of excellence continues through the application of innovative techniques for toasting that are required to achieve **optimal integration of wood characters**.



SENSATION & REVELATION

With an ever-present focus on high quality, **Nobile®** enforces the **most rigorous standards** for its staves.

- Certified origin of the oak.
- Selection made by master "merrandiers".
- Natural seasoning: minimum 24 months.

To obtain barrel-quality wood, **Nobile®** has developed and perfected extremely **specific production techniques**.

- Management and precise control of toasting protocols.
- Consistency of the organoleptic contribution.

Precise quality control is guaranteed by the SARCO laboratory, which ensures that the aromatic, microbiological and overall quality of **Nobile®** staves is unsurpassed.

Sensation & Révélation: staves for every style of wine.



AROMATIC EXPRESSION

As a result of slow and progressive extraction, **Nobile®** staves generate mouthfeel and aromatic complexity whilst maintaining the wine's fruit characters for a comparable aromatic profile to barrel ageing.



GUARANTEED HIGH QUALITY FRENCH OAK QUERCUS PETRAEA

Oak characteristics: "merrain" quality, 24 months natural seasoning.

Dimensions: 91 x 5 x 0,7 cm.

Surface area: 0,104 m² (12,34 sq ft).



Nobile® Stave *Sensation*

Colour: clear brown, satin.

Organoleptic profile:

Aroma: increases vanilla and toasted notes.

Texture: favours sweetness and roundness.



Nobile® Stave *Révélation*

Colour: brown, rich soil.

Organoleptic profile:

Enriches structure and enhances aromatic complexity.

Mimics traditional barrel ageing.



Usage

Dosage: 2 to 4 staves / hL.

Time of contact: 3 to 6 months.

Rate must be adapted according to the wine characteristics and desired wine style.

The time of contact is ultimately defined by periodic tasting.

Nobile® can provide specific advice upon request to clients requiring additional information regarding the use of Sensation and Revelation Staves.

Packaging

Box of 60 staves. To ease installation, **Nobile®** staves are tied by a food-grade cord in bundles of 20 pieces (hermetic packing).

Storage

Store in the original packaging, at room temperature (5 to 25°C - 41 to 78F°) in an aerated area.

Product is sensitive to ambient contaminants and odours. Avoid contact with ground.

Use by date: 3 years.

Notes & Conseils Nobile®

