

BOISÉ®

CREATOR OF PROFILES

DESIGN YOUR WINE



BOISÉ®



Create wines adapted to your markets, without restriction

Design your wines in a specific, personalized manner

Guarantee your style with **exceptional oak**

Ensure the **repeatability of your wines**, from one vintage to another

Refine your wines thanks to the **interaction between oak and oxygen**

Boost your creativity with unique oak profiles

Boisé® France is a precursor, leading the way in the development of unique products on the market, responding to the expectations of all consumers.

Thanks to a wide range of exceptional oak, you will be able to innovate, design and adapt to the changes in your different markets.



BOISÉ® SIGNATURE 2 BLENDS

Y • For a voluptuous wine with a fruity and aromatic profile
T • To enhance the complexity and body of your wines

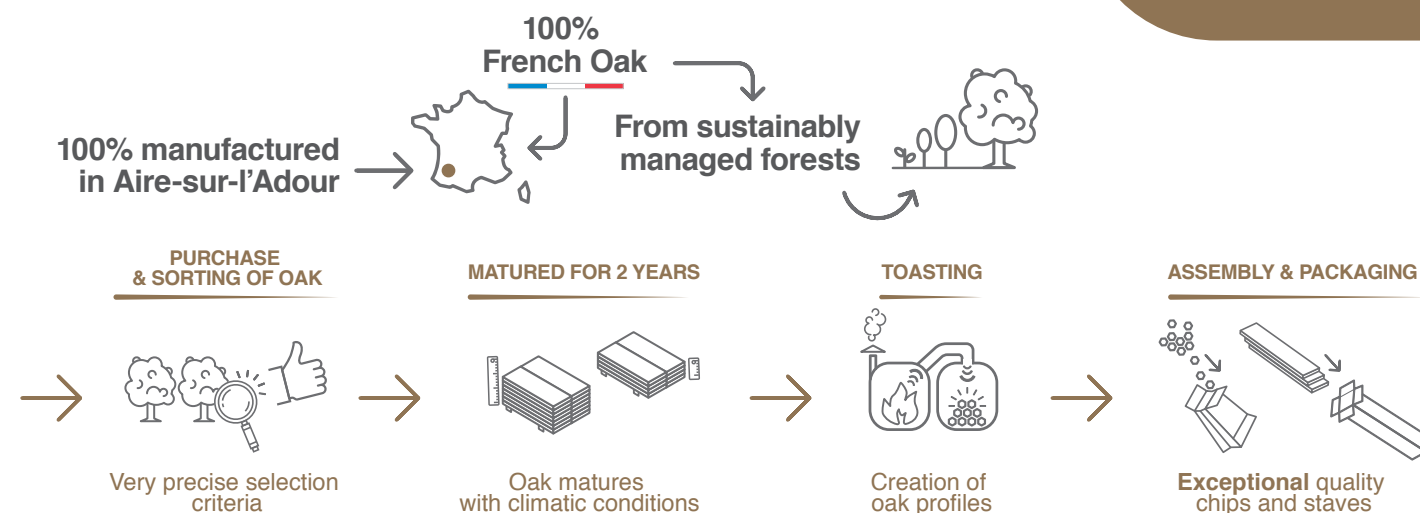


BOISÉ® ORIGINE 11 SPECIFIC OAK PROFILES

Unique oak chips on the market:
DC310, SC100, SC180 XL

Exceptional enological oaks for you

Associated with recognized enological expertise, Boisé® France has become the most qualitative brand of enological oak on the market.



BOISÉ® INSPIRATION

6 stave profiles Made in Boisé® France

Douelles 7 mm



Douelles 20 mm



*What makes
us stand out*

Precision

Repeatability of
our oak profiles

New

“ Testimonial

The Boisé® brand is unique in the precision, quality and repeatability of its oak profile. This range provides me with an infinite palette of possibilities for composing, creating and designing my different wines.

Henri Musso, owner of Château Cach - Médoc, France ”

ADDITIONAL INFORMATION

OAK SELECTION

Thanks to its research laboratory, Boisé® uses the natural variability of oak to create exceptional products that are specific, repeatable and innovative.

THE INTERACTION BETWEEN WINE AND OAK

The oak profile, the time at which the oak is added to the process, the dosage and contact time, as well as the temperature, are all factors that have an influence on the integration of oak into the wine, as well as on the harmony between the aromas of the wine and the oak.

Vivelys has been working since 1996 on understanding these factors and providing you with the knowledge gained from their experience.

THE INTERACTION BETWEEN OAK AND OXYGEN

The controlled input of oxygen makes it possible to soften the tannins, increase the color and results in better integration of the oak into the wine.

Our consultants give you advice on the synergy between oxygen and oak for your wine profiles.

THE AGEING OF THE OAK

The oak at Boisé® matures for at least 24 months, during which UV rays, heat, rain and micro-organisms play a role in the transformation of certain compounds. This lead, for example, to a decrease in the vegetal notes, astringency and acidity.



For more information, contact Grapeworks direct on 03 9555 5500 or info@grapeworks.com.au