











































BOISÉ









grapeworks
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For more than 25 years, the Boisé® brand has been producing top-of-the-line 100% French oak chips. Boisé shares the same vision on precision oenology as its parent company, Vivelys, ensuring chips are premium quality, precise and consistent.

Boisé® is a range of 12 complementary chips that are blendable, serving as a basis for the winemaker in creating wine profiles. Each product is toasted to obtain very specific organoleptic characteristics that allow winemakers to directly impact their wine's aromatic profile.

Boisé® Signature constitutes a range of 3 ready-to-use chip blends with which to sign your wines without compromise.

At Boisé, we are committed to sustainable production practices:





BOISÉ
ORIGINE

Oak chips



*For fruit
and volume.*

«BF» is composed of untoasted oak selected according to a set of specific organoleptic and analytical criteria.

It intensifies the fruity expression of wines without adding toasted notes.

Used in fermentation or between alcoholic and malolactic fermentation, «BF» increases viscosity, builds structure and amplifies volume.

Notes :

[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	➡
	Fruit intensity	➡➡
	Fresh wood aroma	➡
	Toasted aromas	
PALATE	Acidity	➡
	Fat	➡
	Sweetness	➡
	Aromatic persistence	➡



BFP
BOISÉ

*For the
structure,
fruit
and volume.*

«BFP» is composed of fine chips selected according to a set of specific organoleptic and analytical criteria.

It intensifies the fruity expression of wines without adding toasted notes.

Used during vatting or in liquid phase thermovinification on white or red wines, «BFP» adds structure, fruit and volume.

Notes :

[illegible]

	Descriptor	Effect
NOSE	Aromatic intensity	➡
	Fruit intensity	➡➡
	Fresh wood aroma	➡
	Toasted aromas	
PALATE	Acidity	➡
	Fat	➡
	Sweetness	➡
	Aromatic persistence	➡



*For aromatic
freshness
and vivacity.*

Originally developed for white wines, «AFR» is a combination of oak chips selected according to organoleptic criteria.

It favors the fresh, fruity expression of wine and enriches it with fresh oak notes and minimal toast influence.

Used in fermentation or during ageing, «AFR» amplifies the overall volume by increasing the vivacity of wines, whether they are white, red or rosé.

Notes :

[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	➡
	Fruit intensity	➡➡
	Fresh wood aroma	➡
	Toasted aromas	
PALATE	Acidity	➡➡
	Fat	➡
	Sweetness	
	Aromatic persistence	➡



SC100

BOISÉ

***For roundness
without
adding
toasted notes.***

[illegible]

It provides viscosity, smoothness and sweetness to wines that are excessively aggressive, without impacting the aromatics or adding woody or toasted notes.

Descriptor		Effect
NOSE	Aromatic intensity	➡
	Fruit intensity	➡
	Fresh wood aroma	
	Toasted aromas	➡
PALATE	Acidity	
	Fat	➡➡
	Sweetness	➡
	Aromatic persistence	➡



*For
complexity
and volume.*

«SCA» is composed of a complex blend of oak chips toasted at a range of different temperatures.

It intensifies the aromatic complexity of wines by adding spice, dried fruit, toasted dried fruit, vanilla, coffee and hints of grilled notes.

Used between alcoholic and malolactic fermentation or during ageing, «SCA» reinforces structure, amplifies volume and boosts aromatic persistence.

Notes :

[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	→
	Fruit intensity	→
	Fresh wood aroma	→
	Toasted aromas	→
PALATE	Acidity	
	Fat	→
	Sweetness	→
	Aromatic persistence	→



*For
complexity
and softness.*

[illegible]

It increases the aromatic complexity of wines and adds slight toasted notes, still in balance with the fruit of the wine.

Used between alcoholic and malolactic fermentation or during ageing, «DCA» minimally impacts the structure of wines but primarily brings roundness, making it well-suited for red wines that are already structured or white wines in ageing.

Descriptor		Effect	
NOSE	Aromatic intensity		➡
	Fruit intensity		➡➡
	Fresh wood aroma		
	Toasted aromas		➡➡
PALATE	Acidity		
	Fat		➡➡
	Sweetness		➡➡➡
	Aromatic persistence		➡➡



***For structure,
vanilla
and bakery
notes.***

Notes :

[illegible]

«SC180XL» is composed of oak chips that are toasted according to a unique process.

This precise method makes it possible to achieve a high level of aromatic intensity and to ensure substantial length on the finish. It provides vanilla and bakery notes, decreases the vegetal perception and increases the sensation of ripe fruit.

Used between alcoholic and malolactic fermentation, «SC180XL» reinforces structure and amplifies volume as well as aromatic persistence.

Descriptor		Effect
NOSE	Aromatic intensity	→
	Fruit intensity	→
	Fresh wood aroma	
	Toasted aromas	→
PALATE	Acidity	
	Fat	→
	Sweetness	→
	Aromatic persistence	→



DC180

BOISÉ

*For vanilla
notes,
roundness
and softness.*

It increases the aromatic intensity of wines and provides vanilla and toasted notes.

Used between alcoholic and malolactic fermentation or in ageing, «DC180» minimally impacts the structure of wines but primarily brings roundness accentuated with notes of vanilla.

Notes :

[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	→
	Fruit intensity	→
	Fresh wood aroma	
	Toasted aromas	→
PALATE	Acidity	
	Fat	
	Sweetness	→
	Aromatic persistence	→



*For grilled
and caramel
notes.*

Used between alcoholic and malolactic fermentation or in ageing, «DC190» minimally impacts the structure of wines but primarily brings roundness and supple texture.

[illegible]



DC210

BOISÉ

*For toast
and smoke
notes.*

It increases the aromatic intensity of wines and provides grilled and toasted notes.

Used between alcoholic and malolactic fermentation or in ageing, «DC210» minimally impacts the structure of wines but primarily brings roundness.

Notes :

[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	→
	Fruit intensity	→
	Fresh wood aroma	
	Toasted aromas	→
PALATE	Acidity	
	Fat	
	Sweetness	→
	Aromatic persistence	→



*For grilled
and coffee
notes.*

It increases the aromatic intensity of wines provides coffee and toasted notes, and substantially increases length on the finish.

Used between alcoholic and malolactic fermentation or in ageing, «DC310» minimally impacts the structure of wines but primarily brings silky texture and aromatic persistence.

[illegible]



***For grilled
and coffee
notes.***

«P310» is composed of fine size oak chips that are toasted according to a unique process.













It increases the aromatic intensity of wines, provides coffee and toasted notes, and substantially increases length on the finish.

Used between alcoholic and malolactic fermentation or in ageing, «P310» minimally impacts the structure of wines but primarily brings silky texture and aromatic persistence.













Notes :



[illegible]

Descriptor		Effect
NOSE	Aromatic intensity	<div></div>
	Fruit intensity	<div></div>
	Fresh wood aroma	
	Toasted aromas	<div></div>
PALATE	Acidity	
	Fat	
	Sweetness	<div></div>
	Aromatic persistence	<div></div>

Sensory profile	Enological objective	Process & recommended dosing
 	For fruity expression and volume. Brings “ripe” fruit notes without toasted notes. Increases viscosity and structure.	During AF, MLF and Ageing. Soaking for 2 months. 2 - 3g/l.
 	For structure, fruit and volume. Intensifies the fruity expression without toasted notes.	During AF. Soaking for 2 months. 2 - 4g/l.
 	For aromatics freshness and vivacity in the mouth.	During AF, MLF and Ageing. Soaking for 2 months. 2 - 3g/l.
 	For roundness in the mouth without adding toasted notes. Provides viscosity, smoothness and sweetness.	During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 4g/l.
 	For complexity and volume. Adds spice, dried fruit, toasted dried fruit, vanilla and coffee.	During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 5g/l.
 	For complexity and supple texture. Intensifies complexity with slight toasted notes.	During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 3g/l.

 Intensity	 Fruit	 Freshness	 Aromas	 Complexity	 Structure	 Sweetness	 Fat	 Length
● ●	● ●				● ●		● ●	
●	●				● ●		● ●	
	●	● ● ●		●	● ● ●			
					●	●	● ● ●	●
● ●	●	●	● ●	● ● ●	● ● ●	●	●	● ●
●			●	● ●		●		●

Sensory profile	Enological objective	Process & recommended dosing
 	<p>For structure, vanilla and bakery notes. It provides a high level of aromatic intensity and length on finish. Provides roundness with vanilla and bakery notes. It decreases veggie notes.</p>	<p>During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 3g/l.</p>
 	<p>For vanilla notes, roundness, and supple texture. Increases aromatic intensity and adds vanilla and toasted notes.</p>	<p>During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 3g/l.</p>
 	<p>For grilled and caramel notes. Increases aromatic intensity and provides caramel and toasted notes, brings roundness.</p>	<p>During AF, MLF and Ageing. Soaking for 2 months. 0,5 - 3g/l.</p>
 	<p>Adds toasted and grilled notes. Increases viscosity and roundness.</p>	<p>During Ageing. Soaking for 2 months. 0,5 - 3g/l.</p>
 	<p>For grilled and coffee notes. Brings supple texture and aromatic persistence. Increases length on finish.</p>	<p>During Ageing. Soaking for 2 months. 0,5 - 2g/l.</p>
 	<p>Fine chips for grilled and coffee notes. Brings supple texture and aromatic persistence. Increases length on finish.</p>	<p>During AF. Soaking for 2 months. 2 - 4g/l.</p>

 Intensity	 Fruit	 Freshness	 Aromas	 Complexity	 Structure	 Sweetness	 Fat	 Length
● ●	●		● ● ●		● ●	● ● ●		● ● ●
● ●	●		● ●			● ●	●	● ●
● ●			● ●	●		● ● ●	●	● ●
● ●		● ●	● ● ●			● ●		● ●
● ● ●		●	● ● ●			● ● ●		● ● ●
● ● ●		●	● ● ●			● ● ●		● ● ●



BOISÉ
SIGNATURE

Assembly of oak chips



Intensifies Fruit Aromas

This exclusive recipe intensifies wines, boosting fruity characters without adding oak notes.

For which wine style?

This oak chip blend is ideal for wines with little volume or weight on the mid-palate.

How much “Y” should be used?

Between 2.5 and 5g/L

Aiming at what sensory effects?

We suggest using it during the wine aging phase to achieve full balance on the mouth.

Descriptor		Effect	
NOSE	Aromatic intensity		➡
	Fruit intensity		➡
	Fresh wood aroma		➡
	Toasted aromas		➡
PALATE	Acidity		
	Fat		➡
	Sweetness		➡
	Aromatic persistence		➡

Notes:



Bring Complexity & Toasted Aromas

This exclusive recipe helps to develop more complex wines and brings various toasted notes and fine structure on the palate.

For which wine style?

This oak chips blend works well for wines with great storage potential but with a lack of power and balance in the mouth.

How much “Y” should be used?

Between 1 and 5g/L

Aiming at what sensory effects?

We suggest using it during the aging phase to sublimate your wines.

Descriptor		Effect	
NOSE	Aromatic intensity		➡
	Fruit intensity		➡
	Fresh wood aroma		
	Toasted aromas		➡
PALATE	Acidity		
	Fat		➡
	Sweetness		➡
	Aromatic persistence		➡

Notes:

FR

NEW

Brings
Freshness
& Balance
Control

Our exclusive Fr recipe has been specially designed to bring, during fermentation, brightness, freshness and tension to musts intended for white, rosé and red wines. On finished wines, our blend will lift the aromatic intensity by bringing fruitiness. The palate will be refreshed and lengthened.

Our Fr blend will bring a youthful touch to the fruit and crispness of your wines, without adding oaky or toasted notes.

For which wine style?

This blend of oak chips is ideal for white and rosé musts that are heavy or lack freshness. It is also suitable for finished white, rosé or red wines whose bouquet is slightly faded or has developed oxidative notes.

How much “Fr” should be used?

Between 1 and 3g/L

Aiming at what sensory effects?

This special blend can be used on fermenting musts but also on finished wines. Effects obtained: freshness, aromatic brightness and a more persistent finish.

Notes:

Descriptor		Effect	
NOSE	Aromatic intensity		➔
	Fruit intensity		➔➔➔
	Fresh wood aroma		➔
	Toasted aromas		
PALATE	Acidity		➔➔
	Fat		➔➔
	Sweetness		➔➔
	Aromatic persistence		➔➔➔



BOISÉ
INSPIRATION

Staves & inserts

#07.1 SELECT

Staves 7 mm

Vanilla style staves with sweetness in mouthfeel



VANILLA



SWEETNESS



Which is the best moment to use it?

Using #07.1 after MLF will reveal the wine's aromatic potential. Using it during the AF will bring more roundness on the palate.

Notes:

What sensory effects does it bring?

Boisé Inspiration stave #07.1 brings an additional sensation of ripeness to the wine due to its notes of vanilla, combined with some sweetness and length on the palate.

Which wine style is it for?

Boisé Inspiration #07.1 perfectly matches fresh wines in which it boosts the fruity characters and amplifies the roundness on the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter (7-8 staves per 100 gallons).

Boisé Inspiration #07.1, to boost the ripeness and roundness of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Fruit intensity	→→
Plant reduction	→
Fresh wood aroma	→
Vanilla aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→→
Aromatic persistence	→→→

#07.3 SELECT

Staves 7 mm

Boisé Inspiration #07.3, to amplify the complexity and harmony of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	→
Vanilla aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Aromatic persistence	→

Spice notes with sweetness in mouthfeel



What sensory effects does it bring?

The Boisé Inspiration #07.3 enhances the complexity of the wines by revealing fruit and adding hints of caramel and spices. On the palate, Boisé Inspiration #07.3 provides a harmonious balance, with added sweetness and length.

Which wine style is it for?

Boisé Inspiration #07.3 works well with the profiles of mature wines as it helps enhance the fruit due to the subtle hints of spices. It helps bring elegance and persistence in the mouthfeel.

How many staves should be used?

Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter (7-8 staves per 100 gallons).

Which is the best moment to use it?

Using #07.3 after MLF will reveal the wine's aromatic potential. Using it during the AF will bring more roundness on the palate.

Notes:

#07.5 SELECT

Staves 7 mm

Toasty style staves with sweetness in mouthfeel



TOASTED AROMAS



SWEETNESS



Which is the best moment to use it?

Using #07.5 after MLF will reveal the wine's aromatic potential, whereas using it before the MLF or during the AF will change the aromatic profile to more toasty and intense aromas.

Notes:

What sensory effects does it bring?

Boisé Inspiration stave #07.5 brings complexity to wine thanks to its toasted and grilled notes, combined with some sweetness, length and aromatic persistence on the palate.

Which wine style is it for?

Boisé Inspiration #07.5 is used in ripe wines combining fruitiness, freshness and complexity. It also brings a better balance on the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter (7-8 staves per 100 gallons).

Boisé Inspiration #07.5, to sublimate the fruitiness and enhance the balance of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	
Vanilla aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Aromatic persistence	→

#07VO SELECT

Staves 7 mm

Boisé Inspiration #07.VO, to increase the volume and fruitiness of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	
Fruit intensity	→
Fresh wood aroma	→
Toasted aromas	

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Aromatic persistence	→

Spice notes with sweetness in mouthfeel



VOLUME



STRUCTURE



FRUITS



What sensory effects does it bring?

The stave brings volume to wines and fruit by intensifying the fruity expression of the «ripe» wine profiles without adding toasted notes. On the palate, viscosity, structure and volume are reinforced.

Which wine style is it for?

Boisé Inspiration #07.VO pairs well with fresh wine profiles, for which it helps to diminish fresh notes and increase maturity and volume in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter (7-8 staves per 100 gallons).

Which is the best moment to use it?

Using the staves after MFL will reveal the wine's aromatic potential. Using it during the AF will bring more roundness on the palate.

Notes:

#07.FR^{SELECT}

Staves 7 mm

Fresh style staves with sweetness in mouthfeel



FRESHNESS



FRUITS



STRUCTURE



What sensory effects does it bring?

The stave brings freshness with very light roasted notes by intensifying the fruity expression of the «fresh» wine profiles without adding woody notes. On the palate, the structure is reinforced by adding a touch of vivacity.

Which wine style is it for?

Boisé Inspiration #07.FR pairs well with ripe wine profiles for which it refreshes and restores tension and vivacity in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter (7-8 staves per 100 gallons).

Which is the best moment to use it?

Using the staves after MFL will reveal the wine's aromatic potential. Using it during the AF will bring more roundness on the palate.

Notes:

Boisé Inspiration #07.FR, to boost the freshness and fruitiness of your wines!

Aromatic balance

Descriptor	Effect	
Aromatic intensity		
Fruit intensity		→
Fresh wood aroma		→
Toasted aromas		

Balance on the palate

Descriptor	Effect	
Acidity/Freshness		→
Fat/Sweetness		→
Volume		→
Aromatic persistence		→

#20.1 SELECT

Staves 20 mm

Boisé Inspiration #20.1, to boost the fruit, the volume and structure of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→→
Fruit intensity	→
Plant reduction	→→
Fresh wood aroma	→→
Vanilla aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→→
Sweetness	→→
Structure	→→
Aromatic persistence	→→→

Vanilla style staves with volume and structure in mouthfeel



VOLUME



STRUCTURE



VANILLA



What is the sensorial impact?

The Boisé Inspiration stave #20.1 brings out fruit expression with vanilla notes. Boisé Inspiration #20.1 brings roundness and concentration on the palate, while adding structure.

For what type of wine style?

Boisé Inspiration #20.1 pairs well with fresh type wine profiles, by increasing the maturity of the wine's fruit due to the intense vanilla notes it provides. It helps to achieve a rich wine with a harmonious palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

When is the best moment to use it?

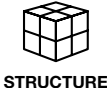
Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

#20.3 SELECT

Staves 20 mm

Spicy style staves with volume and structure in mouthfeel



When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

What is the sensorial impact?

The Boisé Inspiration stave #20.3 boosts the complexity of your wines with spicy and caramel notes. Boisé Inspiration #20.3 brings roundness and concentration on the palate, while adding some structure.

For what type of wine style?

Boisé Inspiration #20.3 pairs well with ripe wine profiles, by increasing the aromatic complexity due to the spicy, peppery and caramel notes it brings. It helps achieve round and concentrated wines.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

Boisé Inspiration #20.3, to boost the complexity and palate concentration of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	
Toasted aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→

#20.5 SELECT

Staves 20 mm

Boisé Inspiration #20.5, to boost the complexity, elegance and length of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	→
Toasted aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→

Toasty style staves with volume and structure in mouthfeel



VOLUME



STRUCTURE



TOASTED AROMAS



What is the sensorial impact?

The Boisé Inspiration stave #20.5 brings freshness and complexity to the fruit with its darker toast notes. Boisé Inspiration #20.5 boosts volume and length on the palate with significant aromatic persistence.

For what type of wine style?

Boisé Inspiration #20.5 pairs well with ripe wine profiles by adding complexity with a touch of darker notes. On the palate it brings length, tension and elegance with aromatic complexity.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

#20.VO SELECT

Staves 20 mm

Fruity style staves with volume and structure in the mouthfeel



FRUITS



VOLUME



STRUCTURE



When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

What is the sensorial impact?

The staff brings volume to wines and fruit by intensifying the fruity expression of the «ripe» wine profiles without adding toasted notes. On the palate, viscosity, structure and volume are reinforced.

For what type of wine style?

Boisé Inspiration #20.VO pairs well with fresh wine profiles, because it helps to diminish fresh notes and increase maturity and volume in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

Boisé Inspiration #20.VO, to increase the volume and fruitiness of your wines!

Aromatic balance

Descriptor	Effect	
Aromatic intensity		
Aromatic complexity		→
Fruit intensity		→→
Fresh wood aroma		→
Toasted aromas		

Balance on the palate

Descriptor	Effect	
Acidity/Freshness		→
Fat		→
Fat/Sweetness		→
Volume		→→→
Aromatic persistence		→→→

#20.FR SELECT

Staves 20 mm

Boisé Inspiration #20.FR, to boost the freshness and fruitiness of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	
Aromatic complexity	→
Fruit intensity	→→
Fresh wood aroma	→
Toasted aromas	

Balance on the palate

Descriptor	Effect
Acidity/Freshness	→→→
Fat	→
Fat/Sweetness	→
Volume	→
Aromatic persistence	→→→

Fruity style staves with volume and freshness in the mouthfeel



FRESHNESS



FRUITS



STRUCTURE



What sensory effects does it bring?

The staff brings freshness with very light roasted notes by intensifying the fruity expression of the «fresh» wine profiles without adding woody notes. On the palate, the structure is reinforced by adding a touch of vivacity.

Which wine style is it for?

Boisé Inspiration #20.FR pairs well with ripe wine profiles for which it refreshes and restores tension and vivacity in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

Which is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

#20.HD SELECT

Staves 20 mm

High toast, moka style staves with sweetness and length in the mouthfeel



VOLUME



STRUCTURE



TOASTED AROMAS



Which is the best moment to use it?

Using it after MLF allows the revelation of all its aromatic potential, while using it during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

What sensory effects does it bring?

The Boisé Inspiration stave #20.HD stave brings toasted and mocha notes by increasing the aromatic intensity of the wines. It increases the roundness and sweetness on the palate and increases length on the finish.

Which wine style is it for?

Boisé Inspiration #20.HD is preferentially associated with mature type wines for which it brings complexity and sweetness. In the mouth it brings length and elegance.

How many staves should be used?

Depending on the desired result it is recommended to use between 1 and 2 staves per hl (3-4 staves per 100 gal) on red wine and chardonnay and between 0.5 and 1 stave / hl (1.5 – 2 staves per 100 gallons) on the other white wines.

Boisé Inspiration #20.HD, High toast style staves with sweetness and length in the mouthfeel!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Plant reduction	→
Fresh wood aroma	
Toasted aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→

#20.1iN SELECT

Inserts 20 mm

*Boisé Inspiration #20.1iN,
to boost the fruit, the volume
and structure of your wines!*

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	→
Vanilla aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→

Vanilla style staves with volume and structure in mouthfeel



VOLUME



STRUCTURE



VANILLA

What is the sensorial impact?

The Boisé Inspiration stave #20.1iN brings out fruit expression with vanilla notes. Boisé Inspiration #20.1iN brings roundness and concentration on the palate, while adding structure.

For what type of wine style?

Boisé Inspiration #20.1iN pairs well with fresh type wine profiles, by increasing the maturity of the wine's fruit due to the intense vanilla notes it provides. It helps to achieve a rich wine with a harmonious palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

When is the best moment to use it?

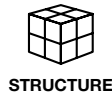
Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

#20.3iN SELECT

Inserts 20 mm

Spicy style staves with volume and structure in mouthfeel



What is the sensorial impact?

The Boisé Inspiration stave #20.3iN boosts the complexity of your wines with spicy and caramel notes. Boisé Inspiration #20.3iN brings roundness and concentration on the palate, while adding some structure.

For what type of wine style?

Boisé Inspiration #20.3iN pairs well with ripe wine profiles, by increasing the aromatic complexity due to the spicy, peppery and caramel notes it brings. It helps achieve round and concentrated wines.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

Boisé Inspiration #20.3iN, to boost the complexity and palate concentration of your wines!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Fruit intensity	→
Plant reduction	→
Fresh wood aroma	
Toasted aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→

#20.5iN SELECT

Inserts 20 mm

*Boisé Inspiration #20.5iN,
to boost the complexity,
elegance and length
of your wines!*

Aromatic balance

Descriptor	Effect
Aromatic intensity	→→→→
Aromatic complexity	→→→→
Fruit intensity	→→→→
Plant reduction	→→→→
Fresh wood aroma	→→→→
Toasted aromas	→→→→

Balance on the palate

Descriptor	Effect
Acidity	→→→→
Fat	→→→→
Sweetness	→→→→
Structure	→→→→
Aromatic persistence	→→→→

Toasty style staves with volume and structure in mouthfeel



VOLUME



STRUCTURE



TOASTED AROMAS

What is the sensorial impact?

The Boisé Inspiration stave #20.5iN brings freshness and complexity to the fruit with its darker toast notes. Boisé Inspiration #20.5iN boosts volume and length on the palate with significant aromatic persistence.

For what type of wine style?

Boisé Inspiration #20.5iN pairs well with ripe wine profiles by adding complexity with a touch of darker notes. On the palate it brings length, tension and elegance with aromatic complexity.

When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

Notes:

#20.VOiN SELECT

Inserts 20 mm

Fruity Style barrel inserts with volume and structure in the mouthfeel



FRUITS



VOLUME



STRUCTURE

What is the sensorial impact?

The stave brings volume to wines and fruit by intensifying the fruity expression of the «ripe» wine profiles without adding toasted notes. On the palate, viscosity, structure and volume are reinforced.

For what type of wine style?

Boisé Inspiration #20.VOiN pairs well with fresh wine profiles, because it helps to diminish fresh notes and increase maturity and volume in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

When is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

Boisé Inspiration #20.VOiN, to increase the volume and fruitiness of your wines!

Aromatic balance

Descriptor	Effect	
Aromatic intensity		
Aromatic complexity		→
Fruit intensity		→→
Fresh wood aroma		→
Toasted aromas		

Balance on the palate

Descriptor	Effect	
Acidity/Freshness		→
Fat		→
Fat/Sweetness		→
Volume		→→→
Aromatic persistence		→→→

#20.FRiN SELECT

Inserts 20 mm

*Boisé Inspiration #20.FRiN,
to boost the freshness
and fruitiness of your wines!*

Aromatic balance

Descriptor	Effect
Aromatic intensity	
Aromatic complexity	→
Fruit intensity	→→
Fresh wood aroma	→
Toasted aromas	

Balance on the palate

Descriptor	Effect
Acidity/Freshness	→→→
Fat	→
Fat/Sweetness	→
Volume	→
Aromatic persistence	→→→

*Fruity style barrel inserts with volume and freshness
in the mouthfeel*



FRESHNESS



FRUITS



STRUCTURE

What sensory effects does it bring?

The stave brings freshness with very light roasted notes by intensifying the fruity expression of the «fresh» wine profiles without adding woody notes. On the palate, the structure is reinforced by adding a touch of vivacity.

Which wine style is it for?

Boisé Inspiration #20.FRiN pairs well with ripe wine profiles for which it refreshes and restores tension and vivacity in the palate.

How many staves should be used?

Depending on the desired result, it is recommended to use 1 or 2 staves per hectoliter (3 or 4 staves per 100 gallons).

Which is the best moment to use it?

Using the staves after MLF reveals all the aromatic potential, while using during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

#20.HDiN^{SELECT}

Inserts 20 mm

High toast, moka style barrel inserts with sweetness and length in the mouthfeel



VOLUME



STRUCTURE



TOASTED AROMAS

What sensory effects does it bring?

The Boisé Inspiration stave #20.HDiN stave brings toasted and mocha notes by increasing the aromatic intensity of the wines. It increases the roundness and sweetness on the palate and increases length on the finish.

Which wine style is it for?

Boisé Inspiration #20.HDiN is preferentially associated with mature type wines for which it brings complexity and sweetness. In the mouth it brings length and elegance.

How many staves should be used?

Depending on the desired result it is recommended to use between 1 and 2 staves per hl (3-4 staves per 100 gal) on red wine and chardonnay and between 0.5 and 1 stave / hl (1.5 – 2 staves per 100 gallons) on the other white wines.

Which is the best moment to use it?

Using it after MLF allows the revelation of all its aromatic potential, while using it during AF will improve its integration into the wine while enhancing roundness on the palate.

Notes:

Boisé Inspiration #20.HDiN, High toast style staves with sweetness and length in the mouthfeel!

Aromatic balance

Descriptor	Effect
Aromatic intensity	→
Aromatic complexity	→
Plant reduction	→
Fresh wood aroma	
Toasted aromas	→

Balance on the palate

Descriptor	Effect
Acidity	→
Fat	→
Sweetness	→
Structure	→
Aromatic persistence	→



Oak chips



Assembly of oak chips



Staves & inserts





Contact our Boisé specialist Pierre Haeffele
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