



Premium Oak

StaVin is the world's leading supplier in premium oak products. We are an artisanal company. For our StaVin product line, we fire toast by hand in the traditional method, while our Saviour Oak line uses a long-cycle convection oven to provide additional, complex flavor components. These innovative, ecologically responsible products (Fans, Segments, Beans and String Beans) replace barrels in tanks and extend barrel life (Barrel Replica and Insert). StaVin guarantees consistency in product quality, accompanied by unprecedented technical research and impeccable service. Our mission is to provide cost-effective products and services that conserve resources and enhance the purest of traditional flavors.

We harvest trees from sustainable forests in the center of France. To yield oak ideal for wine staves, these forests are carefully managed: trees grow slowly, straight in stature and tight in grain. Our Hungarian oak is selected from the country's most prized forests. Missouri and Minnesota are the origins of our premium American oak.

Before shipping, StaVin products are sealed in food-grade poly-metal bags to preserve flavors and aromas. Saviour Oak items are sealed in food-grade poly bags. The bags protect against contamination during shipment and storage. And provide assurance of delivering product of optimal quality.



StaVin employs labor-intensive methods to slowly fire toast all oak by hand, using natural oak fires - a vital stage in our process. We carefully monitor thermal parameters to ensure full heat penetration for specific toast levels.

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To refine all of our oak, we season it naturally for three years in open air, allowing the indigenous microflora and natural elements to soften the tannins, reduce astringency and increase complexity.



Lightly toasted oak, such as our Barrel Head (Oak Segments, pictured above) can improve a wine's mid-palate structure, while boosting perceived viscosity and sweet lactone characters. Before shipping, StaVin products are sealed in food-grade poly-metal bags (pictured, below) to preserve flavors and aromas, protect against any possible contamination and ensure delivery of the highest quality oak available.





Savour Oak

Savour Oak's long-cycle convection oven oak is an addition to StaVin's traditional fire-toasted products. Naturally seasoned for three years like our StaVin line, Savour Oak yields high vanilla and sugar notes for your wines. Now you have a choice of oak toasting methods from StaVin — the same fine purveyor of oak whose consistent quality and impeccable service has been serving the international wine industry for over twenty years.

The primary difference between StaVin and Savour Oak products is the method of toasting. The StaVin line is toasted by hand using traditional oak fires. Hand fire-toasting produces a temperature gradient throughout the wood resulting in complex layers of flavors. By contrast, the Savour Oak line utilizes long-cycle convection oven toasting, yielding a more uniform toast throughout the oak, exhibiting more sweet characters in the aromatics and increased viscosity on the palate. These different toasting protocols result in two separate, yet synergistic styles of toasted oak.

The Savour Oak convection oven-toasted line of products are made with the same dedication as all StaVin products. We are a company that is always trying to raise the bar and improve what we do with high standards of ongoing research and innovative product development.

Savour Oak includes the following products: Stave Fans (pictured at right), Segments (pictured below right), the Barrel Insert, the Barrel Replica, the String Bean (pictured at left) and the Fermentation Chip (pictured below). Each is an effective, natural ingredient for initiating the stabilization of color and cross-linking tannins, which help to build a wine's structure.



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