

# CHÊNE-oelogie

FRENCH OAK TANNIN

By



GROUPE OENOLOGIQUE

[www.BouchardCooperages.com](http://www.BouchardCooperages.com)

## 100% premium French oak aqueous tannin extract

Premium French oak sourced from the same trees used for making the most prestigious French oak wine barrels

### FRENCH OAK SEASONED FOR A MINIMUM OF 18+ MONTHS

- **EXCELLENCE TANNIN**  
Toasted French oak tannin
- **STRUCTURE TANNIN**  
Untoasted French oak tannin

### CONTAINS TWO NATURAL PRODUCTS

PREMIUM FRENCH OAK TANNIN



DEMINERALIZED PURIFIED WATER



### SUPPORTING CORRECTIONAL ROLE ON BEVERAGE

- Acts on palate for beverage's integration and structure
- Does not take place of alternatives or barrels
- No aromatic or color addition from dosage below 4 PPM
- Has up to a 2 year shelf life

## TYPES OF ALCOHOLIC BEVERAGES TO BENEFIT FROM CHÊNE-OEOLOGIE



WHITE WINE



SPARKLING WINE



RED WINE



FORTIFIED WINE



BEER



SPIRITS

## STAGES OF PRODUCTION FOR CHÊNE-OEOLOGIE ADDITION



DURING FERMENTATION



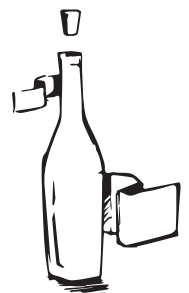
TANK AGING



TANK AGING WITH ALTERNATIVES



BARREL AGING



FINISHING / PRE-BOTTLING  
(2 WEEKS BEFORE BOTTLING)

\*Chêne-oelogie French oak tannin can legally be used in US and North American alcohol production.  
Product is **Government and TTB approved**.  
Approval available upon request.

# DOSAGES OF CHÊNE-OEOLOGIE DURING DIFFERENT STEPS OF ALCOHOLIC BEVERAGE PRODUCTION

\*All measurements in table are in g/HL

1 HL = 26.4 Gallons



## IMPACT OF CHÊNE-OEOLOGIE ON ALCOHOLIC BEVERAGE TYPE

### DURING FERMENTATION

### TANK AGING

### TANK AGING W/ ALTERNATIVES

### BARREL AGING

### FINISHING / PRE-BOTTLING

#### WHITE WINE

Protein stabilizer / antioxidant / smoothens and integrates wine on palate / enhances richness and flavor profile / reduces aging time in tank and dryness of old or unintegrated wood



1 - 4

1 - 4

1 - 4

1 - 4

1 - 4

#### SPARKLING

Protein stabilizer / antioxidant / adds roundness and smaller bubble sensations during tirage and dosage



1 - 5

-

-

-

TIRAGE /  
DOSAGE  
0.5 - 2

#### ROSÉ

Protein stabilizer / antioxidant / smoothens and integrates wine on palate / enhances sweetness, flavor profile and richness / reduces aging time in tank and dryness of old or unintegrated wood



3 - 10

3 - 8

3 - 8

3 - 8

2 - 7

#### RED WINE

Protein stabilizer / antioxidant / smoothens and integrates wine on palate / enhances fruity and varietal characteristics / heightens sweetness and richness / reduces aging time in tank and dryness of old or unintegrated wood



4 - 10

7 - 13

5 - 12

4 - 9

4 - 8

#### FORTIFIED WHITE WINE

Protein stabilizer / antioxidant / smoothens and integrates wine on palate / enhances fruity characteristics / heightens sweetness and richness / reduces aging time and dryness of old or unintegrated wood



4 - 10

7 - 13

5 - 12

4 - 9

4 - 8

#### FORTIFIED RED WINE

Protein stabilizer / antioxidant / smoothens and integrates wine on palate / enhances fruity characteristics / heightens sweetness and richness / reduces aging time and dryness of old or unintegrated wood



5 - 10

8 - 13

4 - 10

4 - 10

3 - 6

#### BEER

Protein stabilizer / antioxidant / smoothens and integrates beer on palate / enhances richness & flavor profile / adds roundness / smaller bubble sensations



1 - 5

-

-

0.5 - 2

0.5 - 2

#### SPIRITS

Removes "hot" alcohol sensation / enhances fruity and vanilla aromas / integrates spirit during blending / reduces need of aging



#### AFTER DISTILLATION

0.05 - 0.25%  
TOTAL VOLUME

#### PRE-BOTTLING

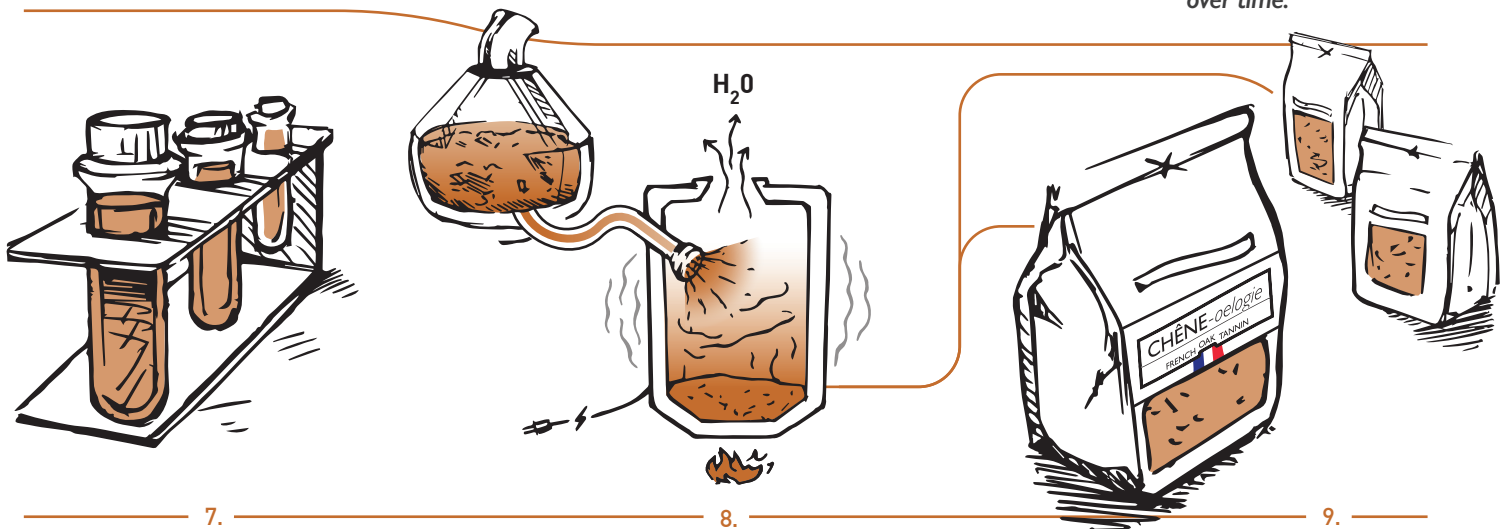
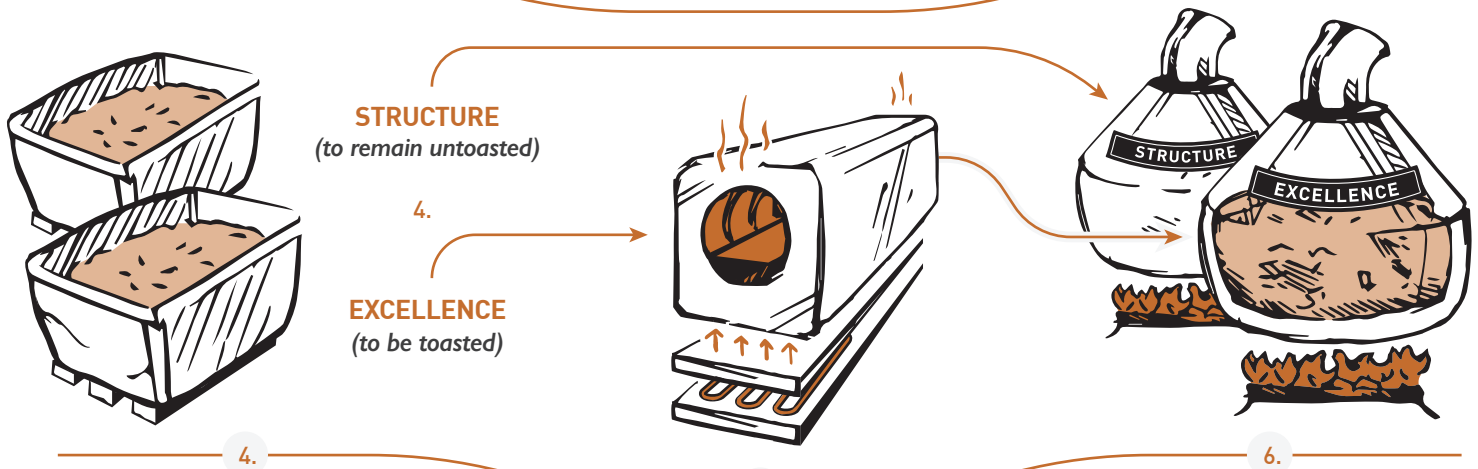
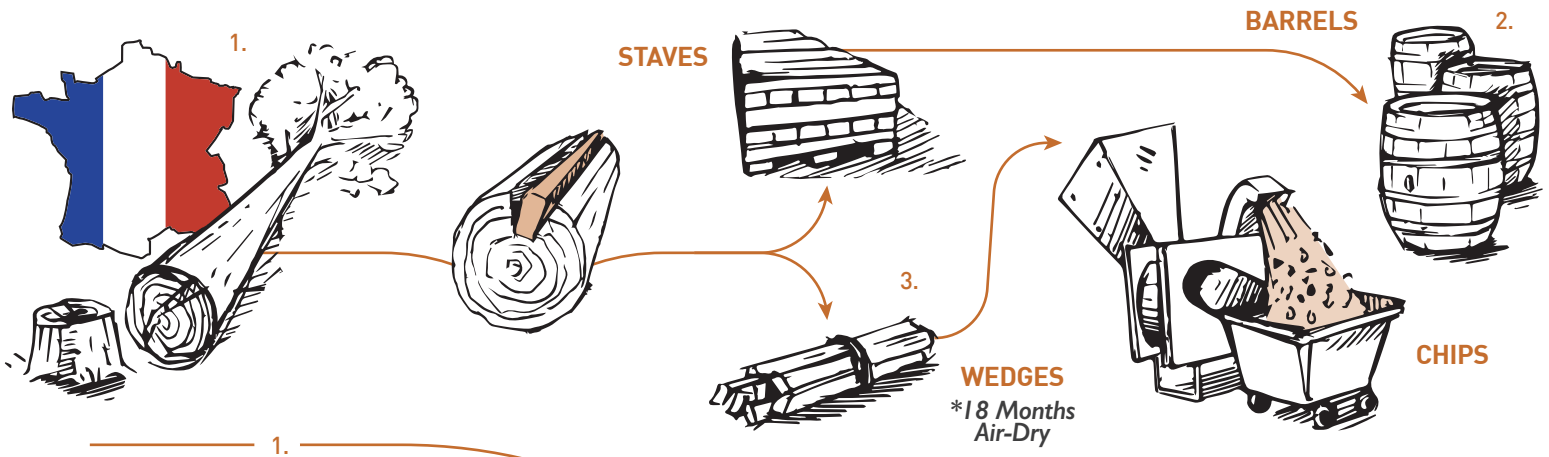
0.05 - 0.15%  
TOTAL VOLUME

## USAGE

Product shipped in dry form and contains no preservatives therefore store in cool dry place out of the sun. If an entire bag is not used, reseal product in an airtight container or bag.

For mixing purposes, the dry oak tannin can be mixed into an aqueous or wine based solution (1 kg per 20 L) to facilitate the mixing of the product into wine tanks or other holding vessels.

## HOW CHÊNE-OEOLOGIE IS OBTAINED



# CHÊNE-ologie

FRENCH OAK TANNIN

By:

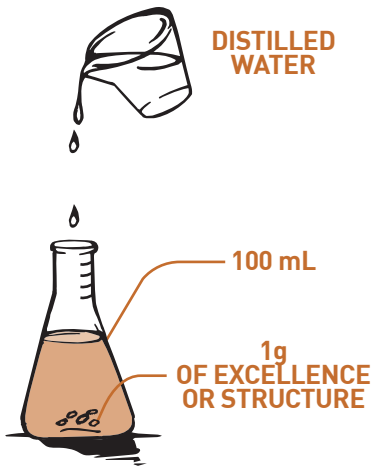


GRUPE OENOLOGIQUE

www.BouchardCooperages.com

## LAB TEST

STEP 1



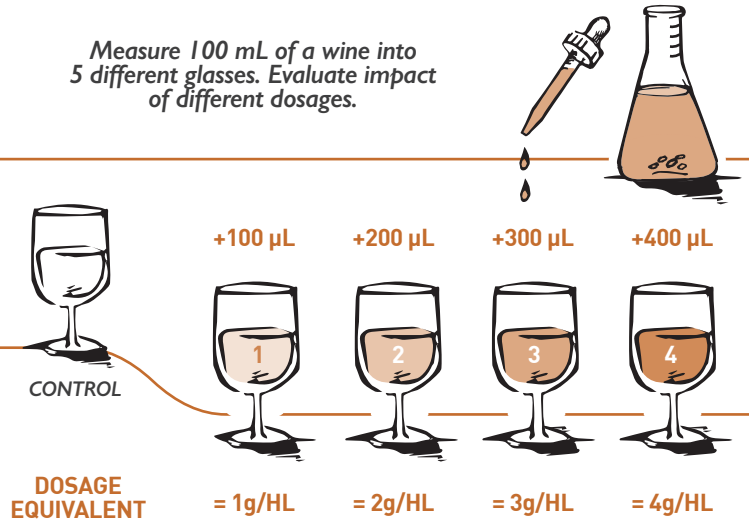
### CONVERSION TABLE

1 HL	=	100 L
1 HL	=	26.4 Gallons
1 L	=	0.264 Gallons
1 L	=	1000 ml
1 mL	=	1000 µL, ppm or microliters
1 kg	=	2.2 lbs

Prepare a 10 g/L French oak tannin extract solution by mixing 100 mL of pure dissolved water or wine to 1g of Excellence or Structure French oak tannin.

STEP 2

Measure 100 mL of a wine into 5 different glasses. Evaluate impact of different dosages.



## PRICING

### EXCELLENCE

Tannin has been extracted from oak that has been toasted. Helps soften the wine's structure. Performs on brighter, more elegant and complex wines and adds sweetness and roundness.

### STRUCTURE

Tannin has been extracted from oak that is untoasted. Can be used for wines that are thin and would benefit from tannin structure, the frameworking of fruit and palate length.

PRICE

UNITS

PACAKING BAGS

\$495

1 kg

0.5,1,2 kg bags

\$345

1 kg

0.5,1,2 kg bags

- Prices are in US Dollars and represent departing price from our Napa, CA warehouse
- Custom sized bags available upon request

## PRICING COMPARISON SCENARIO

### CHÊNE-OEOLOGIE DOSAGES = 2 g/HL:

	EXCELLENCE	STRUCTURE
1 kg of French oak tannin	\$495.00	\$345.00
Cost per lb	\$225	\$156.8
HL of wine that can be treated	500 HL	500 HL
L of wine that can be treated	50,000 L	50,000 L
Gallons of wine that can be treated	13,208.6 gallons	13,208.6 gallons
Cost per HL of wine	\$0.99	\$0.69
Cost per Gallon of wine	\$0.037	\$0.026
Cost per L of wine	\$0.01	\$0.0069
<b>Cost per 750 ml bottle of wine</b>	<b>\$0.0075</b>	<b>\$0.005</b>