

# BOISÉ®

## CREATOR OF PROFILES

### DESIGN YOUR WINE



BOISÉ®



Precision

Repeatability of our oak profiles

## 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**

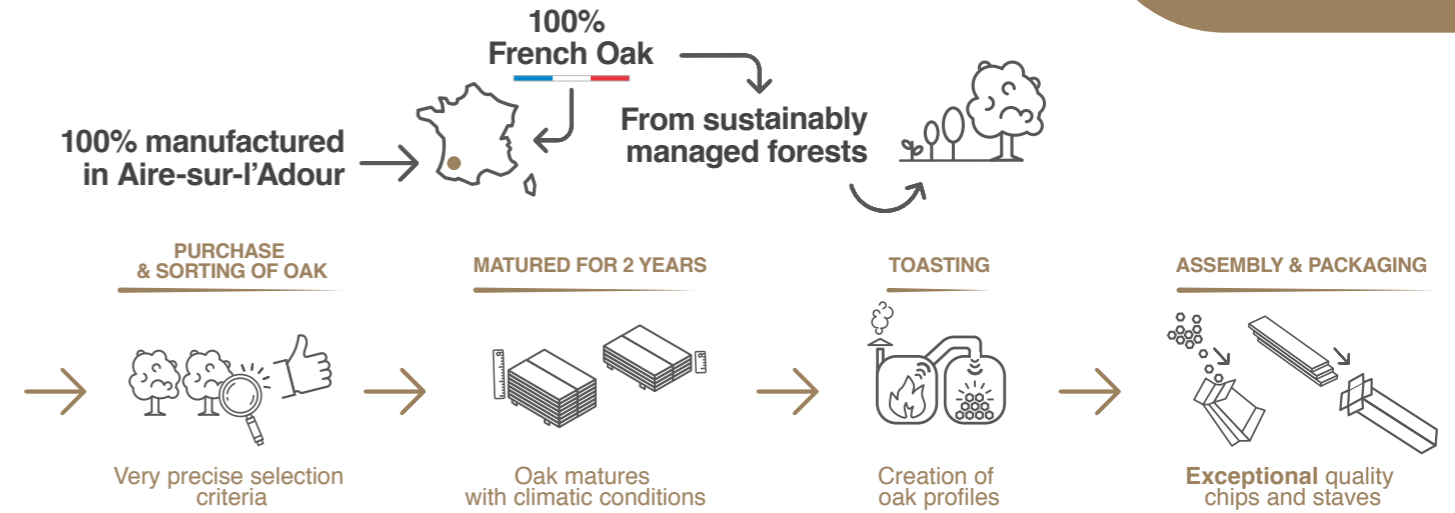
## Boost your creativity with unique oak profiles

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

## Exceptional enological oak for you

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



### BOISÉ® ORIGINE

11 SPECIFIC OAK PROFILES  
Unique oak chips on the market:  
DC310, SC100, SC180 XL

### 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® INSPIRATION

6 stove profiles made by Boisé®

#### 7 mm Staves

- #07.1 Vanilla style staves with sweetness in mouthfeel (Vanilla, Sweetness)
- #07.3 Spice notes with sweetness in mouthfeel (Spices, Sweetness)
- #07.5 Smoky style staves with sweetness in mouthfeel (Toasted Aromas, Sweetness)

#### 20 mm Staves

- #20.1 Vanilla style staves with volume and structure in mouthfeel (Vanilla, Volume, Structure)
- #20.3 Spice style staves with volume and structure in mouthfeel (Spices, Volume, Structure)
- #20.5 Smoky style staves with volume and structure in mouthfeel (Toasted Aromas, Volume, Structure)

New

# “ Testimonial

The Bois   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 Ch  teau Cach - M  doc, France ”



## ADDITIONAL INFORMATION

### OAK SELECTION

Thanks to its research laboratory, Bois   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 Bois   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 leads to a decrease in vegetal notes, astringency and acidity.



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