

Xtrachêne for fermentation

The addition of oak during fermentation can yield a number of benefits. For white wines, the early integration of oak to wine can add sweetness, roundness and complexity. For red wines, oak additions to the fermenter can help to bind red color, assist in softening tannins, and minimize vegetal character (i.e., bell pepper).

Xtrachêne for aging

As a wine matures in the presence of new oak, an intricate interplay occurs: new flavors and aromas are created, and the mouth feel, depth and finish of the wine become more complex. Time is an essential factor for realizing the most harmonious outcome of this process. We have determined the optimum contact times for aging wines.

Xtrachêne for finishing

Xtrachêne's French or American oak can be extremely useful for adding the finishing touches to your wine. A judicious addition of oak prior to the final blending or bottling can refresh the fruit character, enrich middle palate flavors and smooth the finish.



The oak selection process

Understanding forests is at the heart of our trade. We select the finest oaks, growing in the best forests of France (PEFC certified) and the United States.



The richness of our stave yards

Xtrachêne's oak wood is open air-seasoned in stave yards for a minimum of two years for the French Oak, and three years for the American Oak, according to Chêne & Cie specifications.



Know-how and Quality

The production of oak alternatives requires first class technical skills, careful monitoring, efficient tools, rigorous quality control & traceability. Xtrachêne is HACCP certified.



Innovation

Customers benefit from the expertise of Xtrachêne's Chêne & Cie R & D team, whose knowledge of wine and coopering enable them to create and develop new products.



member of



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XTRACHÊNE

French and American Oak Winemaking • Distilling • Brewing



XTRACHÊNE

Flavor Profiles
for Winemaking, Brewing and Distilling

French Oak Classic Toasts

French Light: cedar, light vanilla, tea, mineral notes
French Medium: fresh vanilla, brown spice, graham cracker, light coffee, cedar
French Medium Plus: crème brûlée, caramel, black tea, nutmeg, soft roastiness, elegant smokiness
French Pastry: vanilla, brioche, warm bread, cream, cedar, fresh almond

French Oak Toast Blends

French Clair: sweet cream, brioche, aromatic Ceylon tea, floral, mineral
French Roti: caramel, burnt sugar, mocha and cola, black tea
FRENCH NATURELLE SERIES:
French Naturelle Light: jasmine flower, light vanilla, mineral notes
French Naturelle Medium: vanilla, baking spice, cedar, mineral
French Naturelle Medium Plus: brown sugar, vanilla, black tea, mineral

French Fire Toasts

Quattro: vanilla, toasted bread, toffee, hazelnut, creamed coffee
Terroir: roasted almond, dried fruit, dark caramel, espresso, vanilla, sandalwood

American Oak Classic Toasts

American Light: new cut oak, butter cream, coconut, light vanilla
American Medium: vanilla, marshmallow, rich cream, roasted hazelnut, spice
American Medium Plus: brown sugar, roasted marshmallow, dark chocolate, Italian coffee

American Oak Toast Blends

American Spectrum: coconut, hazelnut, maple syrup, baked bread
American Bold: roasted marshmallow, bittersweet chocolate, brown sugar, black licorice

	Barrel Inserts	Oak-on-a-Rope	Xoakers	Xtrakit	FOR NEUTRAL BARRELS	Granular	Chips	Stick 22.90	Stave Fan	Stavettes	FOR TANKS
French Oak Classic Toasts	•	•	•								
French Oak Toast Blends	•	•									
French Fire Toasts				•				•			
American Oak Classic Toasts	•	•	•								
American Oak Toast Blends	•	•									

• Chips and Granular are available untoasted (plain), in French and American Oak

for tanks

CHIPS

XtraChêne Chips are used during the vinification and aging process or as a finishing touch prior to bottling, and can be added during fermentation, during aging, or as a “finishing” oak treatment.
Dosage: 20 - 30 lbs per 1000 gallons (240 - 360 grams per hl).
Contact time: minimum of 2 weeks recommended.



STAVE FAN

Our Stave Fan Assembly creates a “barrel like” oak profile in stainless steel tanks. Designed on a stainless steel cord, with a stainless steel spring clip, these 20 or 40 sq. ft. units are easy to install and easy to remove.
Dosage: 120 - 160 sq. ft. per 1000 gallons (0.30 - 0.40 m² per 1 hl) for 50% new barrel equivalent.
Contact time: minimum of 6 months recommended.



STICK 22.90

The Stick 22.90 was created to enhance the maturation process of premium wines over a period of 6 to 12 months. Their shape ensures their oak compounds are harmoniously diffused throughout the wine.
Dosage: 80 Sticks per 1000 gallons, 2 Sticks per hl.
Contact time: minimum of 6 months recommended.



GRANULAR OAK

Toasted Granular Oak plays an important role in the vinification process of red grapes that are not entirely ripened. The oak softens the green taste and improves the general quality of the wine. The wide range of aromas add complexity.
Dosage: 2 - 4 lbs per Ton of grapes (160 gal/Ton). 1 - 2 kg per 1000 gal (0.61 hl/1000 kg). 12.5 - 25 lbs per 1,000 gallons.
Contact time: use during fermentation for a minimum of 4 -14 days.



STAVETTES

Stavettes are oak segments that allow for a slow and even extraction, creating a complex oak integration. A grommet ring on the corner of the Stavettes bag allows for easy attachment to tanks in a “tea-bag” like fashion.
Dosage: 40 lbs per 1000 gal (0.5 kg per hl)
Contact time: minimum of 5 months recommended.



for neutral barrels

BARREL INSERTS

Barrel Inserts provide a slow extraction for a complex oak renewal in neutral barrels. Our design allows for easy lees stirring and barrel cleaning. Barrel inserts can be used for two fills. Installation is required.
Dosage: 1 Barrel insert unit (2 stave sets) per barrel.
Contact time: minimum of 6 months recommended.



OAK-ON-A-ROPE

Oak-on-a-Rope provides either a 70% or a 100% new barrel equivalent. Our unique oak block design allows for evenly integrated oak flavors and aromas. Each Oak-on-a-Rope is supplied with a silicone bung and stainless steel weight, which allows for easy installation and removal.
Dosage: 1 Oak-on-a-Rope per barrel.
Contact time: minimum of 4 months recommended.



XOAKERS

Xoakers bring new oak character to neutral barrels and enable winemakers to customize flavor profiles by blending several toast levels, or mixing oak origins. Xoakers are simply added to the barrel through the bunghole, and then rolled back out during barrel washing.
Dosage: 1 to 2 Xoakers per gallon (3.78 L) is recommended.
Contact time: minimum of 4 months recommended.



XTRAKIT

XtraKits are fire toasted wooden chains, offered in two unique toast options. Composed of 12 French Oak stick segments that renew the enological potential of neutral barrels (80% new barrel equivalent).
Dosage: 1 Xtrakit per barrel.
Contact time: minimum of 6 months recommended.



quality control

Traceability is guaranteed through our HACCP Program. **Testing** is done for Haloanisole and Halophenol compounds, and Lindane.



FRENCH OAK