

NOBILE® SWEET VANILLA



Naturally lush vanilla

Made exclusively from selected French oak, **NOBILE® SWEET VANILLA** chips result from a high-precision toasting process.

Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its original composition, **NOBILE® SWEET VANILLA** contributes to the sensation of sweetness and freshness in the wine. **NOBILE® SWEET VANILLA** contributes to the development of intense notes of Tahitian vanilla and marshmallow, while respecting the fruit.

HOMOGENEOUS TOASTING



NOBILE® SWEET VANILLA
Chips & Granulars



Lush vanilla and marshmallow flavours.

+ Points



- 1 Sensation of sweetness on the first palet.
- 2 Wine's freshness and fruit expression.
- 3 Intense and lush vanilla notes.
- 4 Reduces the perception of vegetal character.
- 5 Optimises ageing time (early release).



NOBILE®
L'œnologie du bois

ORIGIN

French oak (*Quercus petraea*, *Quercus robur*).
NOBILE® is committed to the Pan European Forest Certification (PEFC) program, promoting sustainable forestry and ensuring biodiversity.

DOSE

WHITE WINES

Fermentation: incorporate 0.5 to 3 g/L chips or granulars after clarification.

Finished wines: add 1 to 2 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

CONTACT TIME

Alcoholic fermentation: from the length of the alcoholic fermentation.

Malolactic fermentation: from the start of the malolactic fermentation and for a total of 4 to 6 weeks.

Ageing: 6 to 8 weeks.

The contact time is determined by tasting.

STORAGE

Store off the ground in the original packaging at a moderate temperature (5 to 25°C - 41 to 25°F) in a dry area not liable to impart odours.

Shelf life: 4 years.

SAFETY, QUALITY & REGULARITY

To ensure the reproducibility of **NOBILE®** profiles, all products are rigorously checked to meet quality, traceability and reproducibility requirements.

NOBILE® is included in the HACCP procedure.

SEASONING

The oak undergoes natural yard seasoning for at least **24 months** in the open air.

RED WINES

While filling the tank: gradually incorporate 2 to 5 g/L chips or granulars as the tank is filled.

Wines after racking: add 3 to 6 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

DIMENSIONS

Granulars: 2 to 7 mm (95% > 2 mm).

Chips: 7 to 15 mm.

Calibration during production guarantees uniform size for better quality extraction.

PACKAGING

15 kg bag containing two 7.5 kg infusion nets.

Aluminium PET complex packs to ensure optimum protection of the oak compounds.

REGULATIONS

The use of "pieces of oak wood" in winemaking is subject to regulations.

Refer to the legislation in force.



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