

XTRACHÈNE OAK CHIPS



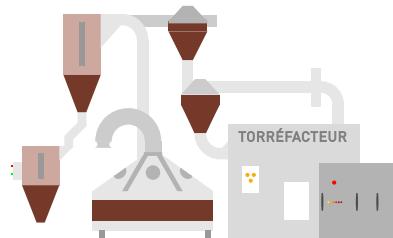
XTRACHÈNE

OAK
IS IN OUR DNA

INTENSITY

XtraMOCHA® is a blend of fine-grain French oak and American white oak, designed to enhance softness and the attractiveness of the wines.

Naturally seasoned in open air on our wood yards for a minimum of 24 months. XtraMOCHA® chips are crafted with precision through a unique blend and a specific toasting profile. A unique blend and a particular roasting. Our exclusive roaster contributes to its production in our Charente workshops, giving it a unique and consistently reproducible identity.



XtraMOCHA® enhances the intensity of your wines with refined mocha notes, while adding roundness and length to the palate.

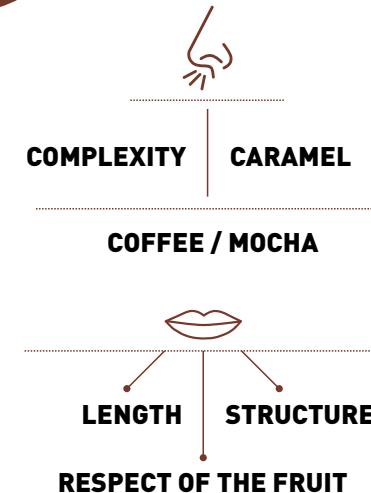


XtraMOCHA®



The XtraMOCHA® profile

BRINGS INTENSITY AND SWEETNESS



RECOMMENDATIONS



RED WINES.

ON THE MUSTS IN AF AND MLF.

AGED FOR 4 TO 8 WEEKS.

RECOMMENDED DOSAGE OF 1-4 G/L.

MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

CHÈNE BOIS - XTRACHÈNE
Z.A des Malestiers
16130 Segonzac, France

www.xtrachene.fr
Email : contact@xtrachene.fr
Phone +33(0)5.45.35.52.12

Member of CHÈNE & Cie