



XTRACHÊNE

OAK  
IS IN OUR DNA

CHIPS

XtraMOCHA®



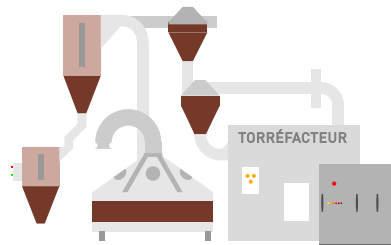
## The XtraMOCHA® profile

BRINGS INTENSITY AND SWEETNESS

### 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.



MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

CHÊNE BOIS - XTRACHÊNE  
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COMPLEXITY

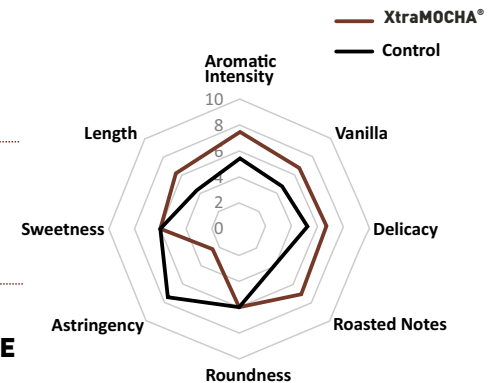
CARAMEL

COFFEE / MOCHA

LENGTH

STRUCTURE

RESPECT OF THE FRUIT



FOREST BERRIES

CACAO

BLACK BERRIES

RECOMMENDATIONS



RED WINES.

ON THE MUSTS IN AF AND MLF.

AGED FOR 4 TO 8 WEEKS.

RECOMMENDED DOSAGE OF 1-4 G/L.

Member of CHÊNE & CIE