



XTRACHÊNE

OAK
IS IN OUR DNA

CHIPS

XtraVAN®



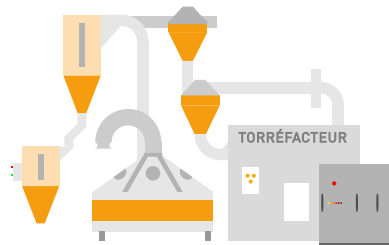
The XtraVAN® profile

BRINGS A **DELICATE VANILLA SWEETNESS.**

INDULGENCE AND VANILLA-LACED

XtraVAN® chips brings softness and attractiveness to the wine thanks to a unique recipe: a precisely calibrated blend of fine-grain French oak and American white oak.

The selected woods are naturally open-air seasoned in our wood yards for a minimum of 24 months. XtraVAN® chips are processed, blended, and toasted in our Charente workshops using our exclusive toasting equipment, following a precise and reproducible recipe.



XtraVAN® refines the wine's supple structure while revealing elegant vanilla notes and a hint of indulgent elegance.



**PASTRY
AROMAS**

**ELEGANT
VANILLA**

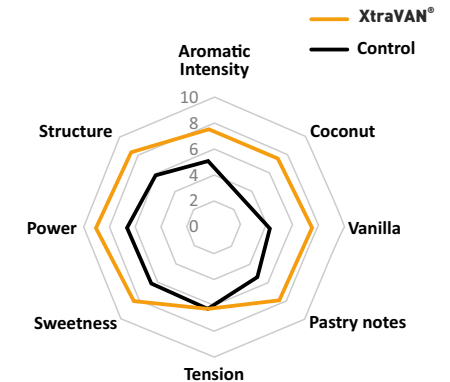
AROMATIC INTENSITY



DELICACY

ROUNDNESS

RESPECT OF THE FRUIT



**PASTRY
AROMAS**

BRIOCHE

RECOMMENDATIONS



WHITE, ROSÉ AND RED WINES.

ON THE MUSTS IN AFA AND MLF.

SHORT AGEING – 4 TO 8 WEEKS.

RECOMMENDED DOSAGE OF 1-4 G/L.



MAKE AN APPOINTMENT TO VISIT OUR WORKSHOPS

CHÊNE BOIS - XTRACHÊNE
Z.A des Malestiers
16130 Segonzac, France

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

Member of **CHÊNE & CIE**