







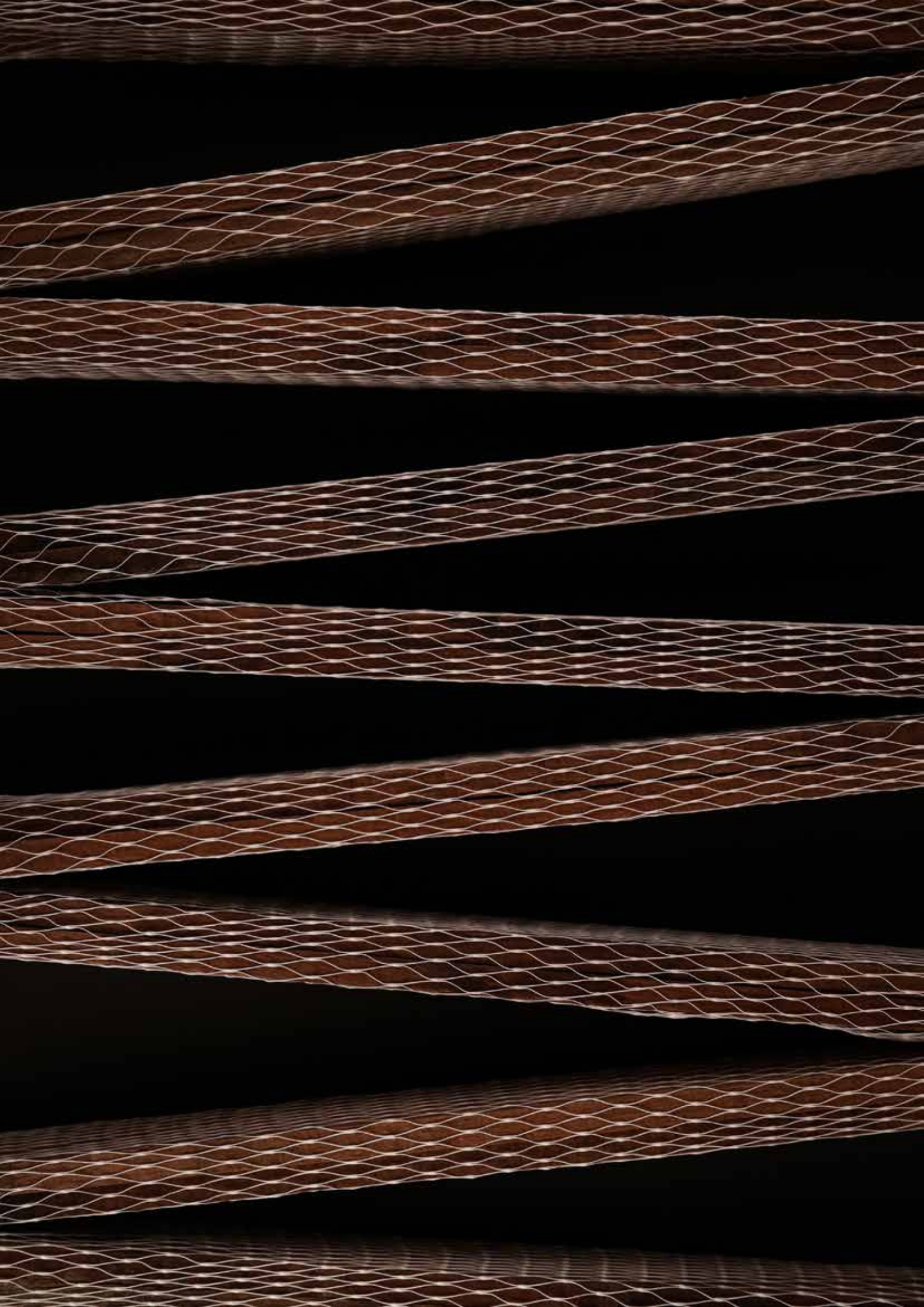




# « SAVEURS, OAK FOR ENOLOGY »

Present in over 40 wine regions,  
Tonnellerie Saury today offers a range of  
oak products for winemaking that provides  
a specific organoleptic solution to the  
ageing of the wines.





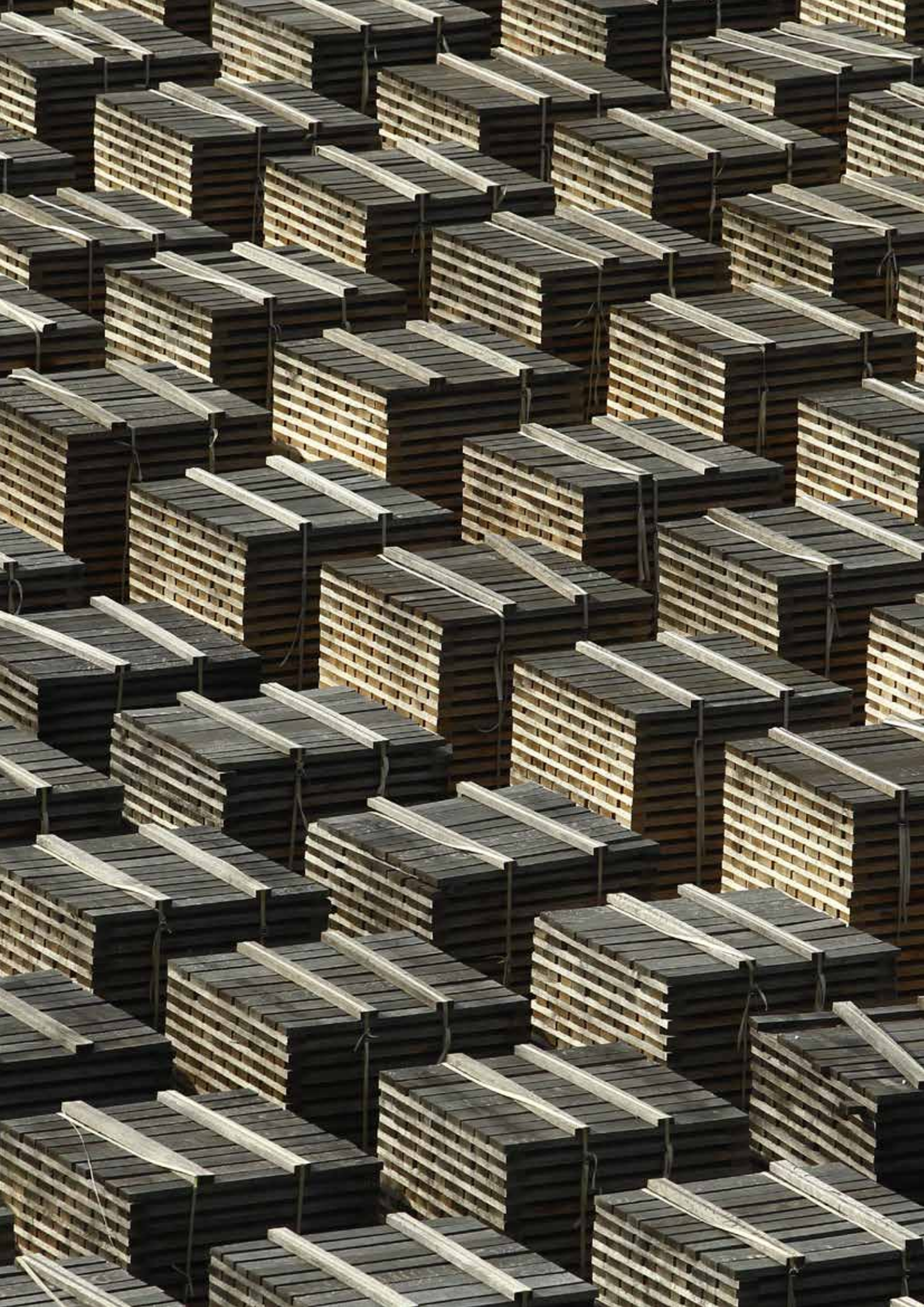
Since 1873, Tonnellerie Saury has been manufacturing and supplying French oak barrels for the ageing of high-end wines around the world.

In response to a growing demand and market segmentation, Tonnellerie Saury has developed Saveurs, a range of oak products for winemaking, the fruit of several years of research and our experience working with French oak and American oak as part of the Charlois group.

The craft of the cooper is to provide a specific winemaking solution to the ageing of a wine. Tonnellerie Saury strives to offer solutions that are appropriate and replicable for any type of wine.







As the Charlois group is the leader in the production of French oak staves, Saveurs benefits from a unique source of raw material supply.

After a minimum of 18 months spent seasoning in a specially dedicated yard, the raw material is brought into the Les Ateliers du Chêne production centre. Here, the pieces of stave oak are processed in order to be transformed into Granulats, Chips, Blocks, Staves and Zig Zags.



Saveurs' stringent product specifications include certifications and food standards identical to those used for the production of the barrels.





All the products are carefully made to measure and prepared to order. Les Ateliers du Chêne and the Saveurs brand meet food standards and offer full traceability from the raw material to the end product.





Thanks to the Charlois group's R&D department and in-house laboratory, Tonnellerie Saury is able to create **the 3 main organoleptic and aromatic profiles sought by winemakers.**

The extraction of the aromatic and tannic molecules desired for the wine takes place during the toasting process in a convection oven. The level of toasting is set according to the profile sought.

Expect for the granulats Saveurs offers 3 specific recipes (named Blend) based on blends of the different toasts. This allows our customers to choose one of the following profiles for their wine:

- ① **Fruit, tannic structure, freshness**
- ② **Vanilla, roundness, sweetness**
- ③ **Ripe fruit, toasted notes, fatness**

These 3 recipes are adaptable to all types of wine. The dosage and product description are set out in our tech sheets.



Finesse, fat on the palate, sweetness, and the quality of the tannins are the key benefits of the Saveurs range.





# GRANULATS

## FRENCH OAK

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	> 2mm < 7 mm
3 profiles	<ul style="list-style-type: none"><li>• No toasting</li><li>• Blend : toasting &amp; no toasting</li><li>• Medium toasting</li></ul>
Application	1 to 6 g/l
Implementation	During tank-filling and from alcoholic fermentation
Organoleptic profile	Full-bodied on the palate, aromatic intensity of fruit, sweetness and stabilization of colour
Packaging	Food grade bag
Bag weight	10 kg neto







# GRANULATS

## AMERICAN OAK

<b>Quality</b>	American oak
<b>Origin</b>	From North America 100% from our Stave mills
<b>Maturation</b>	Natural outdoor seasoning from 18 to 24 months minimum
<b>Dimensions</b>	> 2mm and < 7 mm
<b>Application</b>	2 to 6 g/l
<b>Implementation</b>	During tank-filling and from alcoholic fermentation
<b>Organoleptic profile</b>	Aromatic intensity, volume, spicy and roasted notes
<b>Packaging</b>	Food grade bag
<b>Bag weight</b>	10 kg net







# CHIPS

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	> 7 mm
Toasting	Convection
2 specificities	<b>Blend</b> of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
3 profiles	<b>Blend 1</b> : Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2</b> : Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3</b> : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
Standard toasting	Light, medium, medium +, medium long
Application	1 to 6 g/l
Implementation	From alcoholic or malolactic fermentation Or for aging from 1 to 3 months
Packaging	Infusion bag and food grade bag
Bag weight	10 kg net







# BLOCKS

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 block = 5 x 5 x 0.7 cm
Toasting	Convection
2 specificities	<b>Blend</b> of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
3 profiles	<b>Blend 1</b> : Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2</b> : Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3</b> : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
Standard toasting	Light, medium, medium +, medium long
Application	1 to 6 g/l (25% of new oak = 3 g/l)
Implementation	From alcoholic or malolactic fermentation or for aging from 3 to 6 months
Packaging	Infusion bag and food grade bag
Bag weight	10 kg net

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# STAVES 7

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 stave = 91 x 5 x 0.7 cm
Toasting	Convection
2 specificities	<b>Blend</b> of 2 toasting in one pack of 20 staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
3 profiles	<b>Blend 1</b> : Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2</b> : Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3</b> : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
Standard toasting	Light, medium, medium +, medium long
Application	2 to 3 staves/hl 0.114 m²/stave contact area
Implementation	From alcoholic or malolactic fermentation Or for aging from 6 to 8 months
Packaging	3 packs of 20 staves (tied with a polypropylene link) each packaged in food grade sheath
Box weight	13 kg net

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# STAVES 12

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 stave = 94 x 5 x 1.2 cm
Toasting	Convection
2 specificities	<b>Blend</b> of 2 toasting in one pack of 14 staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
3 profiles	<b>Blend 1</b> : Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2</b> : Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3</b> : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
Standard toasting	Light, medium, medium +, medium long
Application	1.5 to 2.5 staves/hl 0.128 m <sup>2</sup> /stave contact area
Implementation	From alcoholic or malolactic fermentation or for aging from 8 to 12 months
Packaging	5 packs of 14 staves (tied with a polypropylene link) each packaged in food grade sheath
Box weight	25 kg net

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# STAVES BLEND 18

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	1 stave = 94 x 5 x 1.8 cm
Toasting	Convection
2 specificities	<b>Blend:</b> blend of 8 staves 18mm per pack 4 x 8 staves in one box, blend of medium+ and long toasting <b>Standard toasting:</b> light, medium, medium +, medium long
Advice of use & organoleptic profile	Complexity, Vanilla and toasted aromas Ripe fruit, roundness, sweetness
Application	Rich and concentrated wine : 1.5 to 2 staves /hl Wine with medium structure : 1 to 1.5 staves/hl 0.145 m <sup>2</sup> /stave contact area
Implementation	From alcoholic or malolactic fermentation or for aging from 12 to 18 months
Packaging	4 PE Alu-packs of 8 staves tied with a food link
Bag weight	17 kg net

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# ZIG - ZAGS

Quality	French oak
Origin	France blend 100% from our Stave mills
Maturation	Natural outdoor seasoning from 18 to 24 months minimum
Dimensions	30 x 3 x 0.9 cm x 18 units
Toasting	Convection
2 specificities	<b>Blend</b> of 2 toasting in one pack of 20 Staves 3 organoleptic and aromatic profiles or <b>standard toasting</b>
3 profiles	<b>Blend 1</b> : Blend of light and medium toasting Fruit, tannin structure, sweetness <b>Blend 2</b> : Blend of medium and long toasting Vanilla, roundness, sweetness <b>Blend 3</b> : Blend of long and medium + toasting Ripe fruit, toasted notes, fullness
Standard toasting	Light, medium, medium +, medium long
Application	1 zig-zag for 1 x 225l barrel (25% new oak)
Implementation	For aging from 6 to 12 months
Packaging	By 5 units
Bag weight	5.5 kg net

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## NOTES





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