

CHÊNE-oelogie

FRENCH OAK TANNIN

By:



GROUPE OENOLOGIQUE

CHÊNE-OEOLOGIE



FRANCE

HISTORY

Chêne-oelogie French Oak Tannin is a partnership between Vincent Bouchard from Bouchard Cooperages and Mikael Reduil from First Oak. Mikael Reduil is a 6th generation Cognac producer, viticulturer and consulting oenologue and produces a wide array of oenological products under his brand First Oak, which was founded in 2008 and is based right outside of Cognac.

Due to Mikael's close proximity and connections with France's Cognac and Bordeaux based cooperages, he is able to source pieces of French oak left from cooperages' stave production for a premium, 100% French Oak tannin product line. As a result, Mikael's raw ingredients for French Oak tannin production is of the highest quality.

TODAY

Chêne-oelogie French Oak Tannin by First Oak is a premium toasted and untoasted French oak tannin product line that is produced in Cognac and is applicable to treating a wide variety of alcoholic beverages. The addition of the French oak tannins can be done at different stages of the alcohol's production process.

STYLISTICALLY

Chêne-oelogie French Oak tannin acts on the palate with regard to a beverage's integration and structure profile. It does NOT take the place of oak alternatives or barrels and does NOT impact the beverage's aromatic or color profile.

STRUCTURE

Untoasted French oak tannin that can be used on thin wines that would benefit from tannin structure, the frameworking of fruit and palate length.

EXCELLENCE

Toasted French oak tannin that helps soften the wine's structure. It performs on brighter more elegant and complex wines and adds sweetness and roundness.



STRONG POINTS

- 100% water soluble Premium French oak tannin for alcoholic beverage production
- Made from two natural products:
 - French Oak
 - Demineralized water
- Chêne-oelogie Excellence Tannin: Toasted French oak tannin
- Chêne-oelogie Structure Tannin: Untoasted French oak tannin
- Up to 2 years shelf life
- Chêne-oelogie French Oak tannin is suitable for use in beverage production and complies with 27 CFR 24.246 of the Alcohol, Tobacco Tax & Trade Bureau (TTB) Electronic Code of Federal Regulations e-CFR when used at our recommended dosage rates.

2020 CHÊNE-OEOLOGIE USA PRICES

PRODUCTS	PRICE	UNITS	PACKAGING
Excellence Tannin has been extracted from oak that has been toasted. Helps soften the wine's structure. Performs on brighter, more elegant and complex wines and adds sweetness and roundness.	\$495 \$247.50	1 kg 0.5 kg	
Structure Tannin has been extracted from oak that is untoasted. Can be used for wines that are thin and would benefit from tannin structure, the frameworking of fruit and palate length.	\$345 \$172.50	1 kg 0.5 kg	

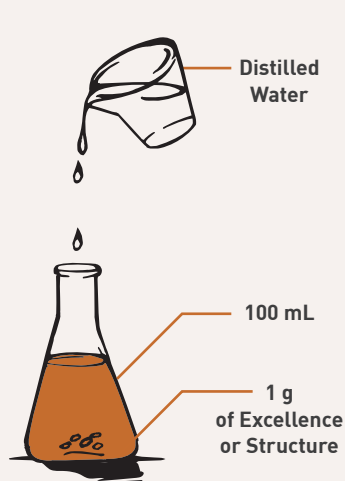
PRICE COMPARISON SCENARIO

Chêne-oologie Dosages = 2 g/HL:	Excellence	Structure
1kg of French oak tannin	\$495.00	\$345.00
Costs per lb	\$225.00	\$156.80
HL of wine that can be treated	500 HL	500 HL
L of wine that can be treated	50,000 L	50,000 L
Gallons of wine that can be treated	13,208.6 gallons	13,208.6 gallons
Cost per HL of wine	\$0.99	\$0.69
Cost per Gallon of wine	\$0.037	\$0.026
Cost per L of wine	\$0.01	\$0.0069

USAGE

STEP 1

Prepare a 10 g/L French oak tannin extract solution by mixing 100mL of pure dissolved water or wine to 1g of Excellence or Structure French oak tannin.

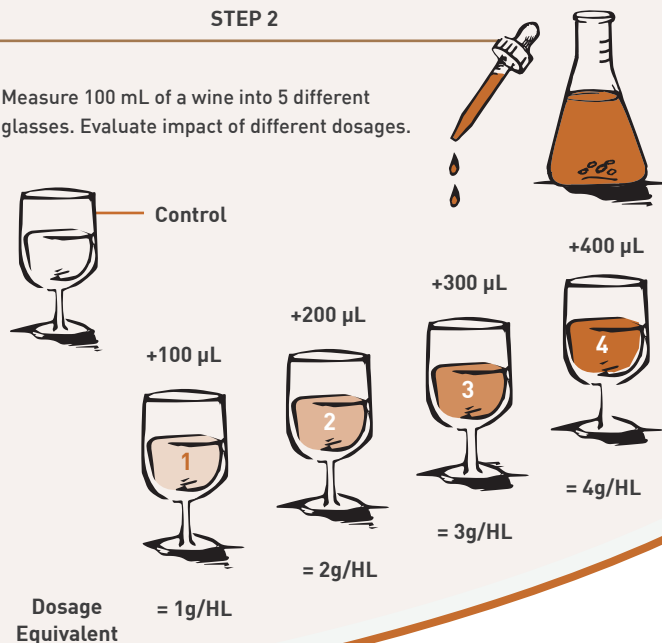


1 HL	100 L
1 HL	26.4 Gallons
1 L	0.264 Gallons
1 L	1000 ml
1 mL	1000 µL, ppm or microliters
1 kg	2.2 lbs

*For mixing purposes, the dry oak tannin can be mixed into an aqueous or wine based solution (1 kg per 20L) to facilitate the mixing of the product into wine tanks or other holding vessels.

STEP 2

Measure 100 mL of a wine into 5 different glasses. Evaluate impact of different dosages.



CHÊNE-oologie

FRENCH OAK TANNIN

By:



GRUPE OENOLOGIQUE

All prices above are listed in \$USD and include delivery to our Napa Valley warehouse.

www.bouchardcooperages.com • sales@bouchardcooperages.com • (707)257-3582