

we0AK.[®]
BY VICARD



**THE
PRECISION
ALTERNATIVE**



GROUPE
VICARD



weOAK.[®], THE ESSENCE OF OAK

weOAK.[®] is an integral part of the Vicard Group, one of the cooperage industry world leaders.

With 6 generations of know-how and expertise, the company chose early on to integrate a stave mill into its manufacturing process in order to secure its supplies and ensure perfect traceability of its products.

This strategy allows us to guarantee the precise origin of the oak and to provide the same quality control and natural air drying conditions for weOAK.[®] as the staves used at the cooperage.



Convection toasting, uniform profiles

Molecular toasting, braserotype profiles

INNOVATION AT THE SERVICE OF PRECISION

Our rigorously selected raw material (tannin potential analytical selection) is paired with a 4 stage molecular cooking process which toasts the wood using radiant heat or convection oven. This combination of innovations allows us to adapt the toast to the raw material and to develop reproducible aromatic expressions.

CONVECTION TOASTING (OVEN)

Ventilated hot air system allowing a precise, homogeneous, reproducible and wood-friendly core toasting.






MOLECULAR TOASTING (BRASERO)

Unique computer-controlled process using radiant heat reproduces barrel toasting and brings complexity, precision, reproducibility.



TANNIN POTENTIAL (TP)

A reliable and quick measurement methodology of the ellagitannin content in unheated oak. Innovative wood selection process yields homogeneous TP staves with no variation.

-  **ORIGINE (Low)**
2000 - 4000 µg EGT/g of oak
-  **SYMÉTRIE (Medium)**
4000 - 6000 µg EGT/g of oak
-  **ÉNERGIE (High)**
6000 - 8000 µg EGT/g of oak

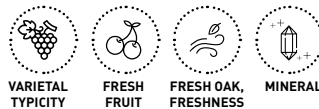


SENSORY PROFILES



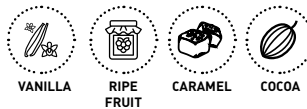
ORIGINE /
LTP - THE TERROIR

Low tannin potential selection (LTP). **ORIGINE** adds minimal tannins while offering all the benefits and complexities of oak aging. Characterized by fruity, bright notes with a focused palate.



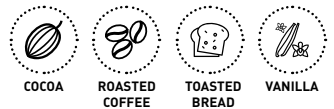
SYMÉTRIE /
MTP - EQUILIBRIUM

Medium tannin potential selection (MTP). **SYMÉTRIE** offers an intermediate profile combining structure and tension while respecting the fruit.



ÉNERGIE /
HTP - STRUCTURE

High tannin potential selection (HTP). **ÉNERGIE** contributes volume, rich dark fruit and sweet toasted aromatics.



Profiles available without tannin potential, with the convection toasting :



THREE THICKNESSES FOR PRECISE, COMPLEX ADDITIONS



In order to respond effectively to any oenological objective, **weSTAVE.®** is available in three thicknesses:

· **weSTAVE.® 7 mm** is ideal for very short term aging.



· **weSTAVE.® 11 mm** is designed for gradual contributions over a reasoned period of time.



· By promoting a gradual diffusion of oak compounds, **weSTAVE.® 17 mm** allows gradual and lasting additions

As with any addition, tasting at regular intervals is recommended.

CONTACT :
≤ 6 months

CONTACT :
≤ 8 months

CONTACT :
≤ 12 months

PROFILES & DOSAGE

	7			11			17		
	LIGHT	MEDIUM	HIGH	ORIGINE	SYMÉTRIE	ÉNERGIE	ORIGINE	SYMÉTRIE	ÉNERGIE
TOASTING TYPE	Convection (oven)			Molecular toasting (brasero)			Molecular toasting (brasero)		
SWEET, WHITE, ROSÉS, LIGHT RED WINES	0.5 to 1.5 Staves/hL During fermentation		-	0.5 to 1.5 Staves/hL During fermentation		-	0.5 to 1.5 Staves/hL During fermentation		-
STRUCTURED RED WINES	-	1 to 2 Staves/hL During of after fermentation		-	1 to 2 Staves/hL During of after fermentation		-	1 to 2 Staves/hL During of after fermentation	
SPIRITS	-	1 to 2 Staves/hL During of after fermentation		-	1 to 2 Staves/hL During of after fermentation		-	1 to 2 Staves/hL During of after fermentation	
RECOMMENDED CONTACT TIME	≤ 6 months			≤ 8 months			≤ 12 months		

Indicative data, refer to your advisor



TECHNICAL CHARACTERISTICS



OAK ORIGIN

· French oak



CONTACT SURFACE

7 ± 0,098 m²/stave

11 ± 0,105 m²/stave

17 ± 0,117 m²/stave



AVERAGE UNIT WEIGHT

7 ± 200 g

11 ± 330 g

17 ± 450 g



TOASTING

· Convection toasting

7

· Molecular toasting

11 17



PACKAGING & STORAGE

7 : 50-staves cartons

11 : 30-staves cartons

17 : 20-staves cartons

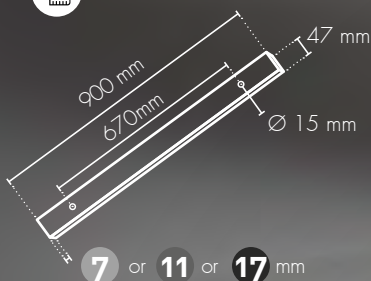
· Aluminized PET packaging

· Two single-use, food-grade stainless steel ties are included inside

· Unlimited preservation of the product in its sealed PE-ALU packaging

· Store in a clean, dry, cool place

DIMENSIONS



7 or **11** or **17** mm

— INSERTS SORTED BY
TANNIN POTENTIAL

weSTAVE.MINI®

A MAKEOVER FOR YOUR BARRELS

weSTAVE.® MINI : Tannin potential available as barrel inserts.

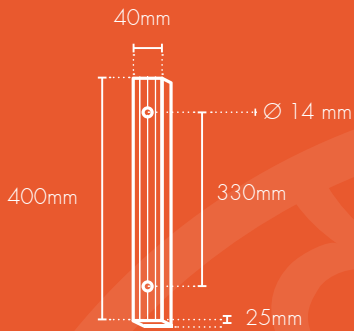
- Its contact surface is optimized by 20% due to the grooved profile
- Creation of unique toasting profiles, raw material sorted by near infrared spectrometry
- The convection heating will toast the insert to the heart for even more precision



TECHNICAL CHARACTERISTICS



DIMENSIONS



OAK ORIGIN

- French oak

AVERAGE UNIT WEIGHT

- ± 200g

CONTACT SURFACE

- ± 0,089 m²/insert

TOASTING

- Convection toast, allowing core toasting of the product

PACKAGING & STORAGE

- Aluminized PET packaging
- 30-staves cartons
- Attachment system upon request
- Unlimited preservation of the product. Staves are shipped in sealed its sealed PET packaging. Store in a clean, dry, cool place.

PROFILES & DOSAGES



ORIGINE



SYMÉTRIE



ÉNERGIE

ENOLOGICAL OBJECTIVE	Respect for the fruit, freshness and tension	Complexity and mid-palate richness, sweetness and length	Structure and aromatic impact
TOASTING TYPE	Tannin potential selection + Convection toasting (oven)		
 RECOMMENDED DOSAGE (SWEET, WHITE, ROSÉ AND LIGHT RED WINES)	2.5 Staves/hL		-
 RECOMMENDED DOSAGE (STRUCTURED RED WINES)	-	2.5 Staves/hL	
 RECOMMENDED DOSAGE (SPIRITS)	-	2.5 Staves/hL	
 RECOMMENDED CONTACT TIME	≤ 9 months	≤ 12 months	

Indicative data, refer to your advisor



weBLOCK.®

PRECISION AND FINESSE WITH SHORT AGING

weBLOCK.® is a high quality, efficient oak solution.

- Speed and ease of implementation
- Optimization of the contact surface due to the blocks size
- Reproducibility and precision of profiles

TOASTED BLOCKS
6KG BAGS

Presented in 6kg bags

PROFILES & DOSAGES



MEDIUM



MEDIUM +

ENOLOGICAL OBJECTIVE	Complexity and mid-palate richness, sweetness and length → Structure and aromatic impact
TOASTING TYPE	Convection toasting (oven)
RECOMMENDED DOSAGE <small>(WHITE, ROSÉ, RED WINES AND SPIRITS)</small>	3 g/L → 6 g/L
RECOMMENDED CONTACT TIME	for short aging periods, ≤ 6 months

Indicative data, refer to your advisor



TECHNICAL CHARACTERISTICS



DIMENSIONS

- Mix of blocks of 4 to 8 cm on average



OAK ORIGIN

- French oak and border forests



AVERAGE UNIT WEIGHT

- ± 6kg /bag



TOASTING

- Convection toast, allowing core toasting of the product



PACKAGING & STORAGE

- Aluminized PET packaging
- 6kg bags including an infusion net
- Unlimited preservation of the product. Staves are shipped in sealed its sealed PET packaging.
- Store in a clean, dry, cool place.

ÉCLATS de CHÊNE

TOASTED OAK CHIPS
6KG BAGS

ELEGANT OAK NOTES, CONTROLLED COSTS

ÉCLATS DE CHÊNE is a range of premium chips that will allow you to costeffectively meet your oak objectives.

- Premium oak chips from the most beautiful French and border forests
- Quick and cost effective solution
- Reproducible and precise profiles

Presented in 6kg bags

PROFILES & DOSAGES



MEDIUM



MEDIUM +

ENOLOGICAL OBJECTIVE	Complexity and mid-palate richness, sweetness and length → Structure and aromatic impact
TOASTING TYPE	Convection toasting (oven)
RECOMMENDED DOSAGE <small>(WHITE, ROSÉ, RED WINES AND SPIRITS)</small>	3 g/L → 6 g/L
RECOMMENDED CONTACT TIME	for short aging periods, ≤ 6 months

Indicative data, refer to your advisor



TECHNICAL CHARACTERISTICS



OAK ORIGIN

- French oak and border forests



AVERAGE UNIT WEIGHT

- ± 6kg/bag



TOASTING

- Convection toast, allowing core toasting of the product



CONDITIONNEMENT

- Aluminized PET packaging
- 6kg bags including an infusion net
- Unlimited preservation of the product. Staves are shipped in sealed its sealed PET packaging.
- Store in a clean, dry, cool place.

THE HOLE weOAK.[®] RANGE AT A GLANCE

PRODUCT	DIMENSIONS (IN MM)	CONVECTION TOASTING				MOLECULAR TOASTING DEDICATED TOASTING PROFILES	TANNIN POTENTIAL		
		LIGHT	MEDIUM	MEDIUM+	HIGH		ORIGINE	SYMÉTRIE	ÉNERGIE
weSTAVE. [®] 7	900 x 47 x 7	•	•	/	•	/	/	/	
weSTAVE. [®] 11	900 x 47 x 11			/	•	•	•	•	
weSTAVE. [®] 17	900 x 47 x 17			/	•	•	•	•	
weSTAVE. ^{MINI} [®]	400 x 40 x 25	DEDICATED TOASTING PROFILES				•	•	•	
weBLOCK. [®]	6kg bags	/	•	•	/	/	/	/	
ÉCLATS de CHÊNE	6kg Bags	/	•	•	/	/	/	/	

The weOAK.[®] products are subject to strict controls to ensure the reproducibility of their profiles, food grade security and meet regulatory requirements. Please refer to current regulations regarding the use of oak for oenology.