

Technical Data Sheet

STAVE PRODUCTS

Pronektar



The products in the Pronektar® Staves range are made from selected new oak, free of sapwood and bark. The oak, which comes from the finest French forests, undergoes a natural seasoning before being transformed. The staves are then toasted using an exclusive thermal process and *savoir faire* developed by Pronektar®. Four levels of toast are available.

1. Physical characteristics

- Products : *Essentielle* Staves, *Excellence* Staves (tight grain selection), *Extrême* Staves (Oakscan® selection), *XL* Staves, *Exclusive* Staves, Nektar Blocks and Sticks
- Species : Quercus petraea and Quercus robur for French Oak and Quercus alba for American Oak
- Sizes :
 - Essentielle*, *Excellence* and *Extrême* Staves: 960^{+5/-10} x 47^{+1/-1} x 6,5^{+/-0,5} mm
 - XL* Staves : 960^{+5/-10} x 65^{+1/-1} x 11,5^{+/-0,5} mm
 - Exclusive* Staves : 960^{+5/-10} x 47^{+1/-1} x 17,0^{+/-0,3} mm
 - Nektar Blocks : 47 x 47 x 17 mm
 - Short Sticks : assembly of 24 units size : 234 x 21 x 7 mm
 - Long Sticks : assembly of 60 units size : 234 x 21 x 7 mm
- Types of toast : Pure, Light, Medium and Medium +
- Humidity : 2% to 5%
- Product density : 0,58^{+/-0,1}

	French Oak			American Oak	
	Light	Medium	Medium +	Medium	Medium +
<i>Essentielle</i> Staves		√	√	√	√
<i>Excellence</i> Staves	√	√	√		
<i>XL</i> Staves	√	√	√		
<i>Exclusive</i> Staves	√	√	√		
Nektar Blocks	√	√	√		
Long and Short Sticks		√	√	√	√

Nektar Pure Stave is a complementary product, with a specific heat treatment.

Extrême Staves range is composed of three products – *Extrême Délicat*, *Extrême Complexe* and *Extrême Intense* – prepared according to oak tannin selection by Oakscan® and by specific heat treatments adapted to each oak selection.

2. Use in oenology

The products in the staves range are used during the various phases of wine making. The choice of product, the dose rate, the stage at which the product is incorporated and the length of time it remains in contact with the wine are defined according to the objectives the winemaker is seeking to achieve. For more information, please contact your Pronektar® wine expert or our technical services: info@pronektar.fr

The use of Oak Products in Europe is subject to regulations (Regulation (CE) n°479/2008 consolidated version, 606/2009 and 53/2011).

3. Food and health safety

The batch number marked on the staves packaging corresponds to the toasting batch and helps ensure the traceability of the products.

Pronektar® regularly carries out checks on potential contamination:

- **Haloanisoles and Halophenols** : TCA, TeCA, PCA, TBA, TCP, TeCP, PCP and lindane
- **Polycyclic Aromatic Hydrocarbons**: sixteen compounds analyzed including benzo(α)pyrene
- **Metal traces**: Iron, Lead, Arsenic, Cadmium and Mercury

The chemical analyses relating to the products you use are available upon request.

4. Packaging of the products

Essentielle, *Excellence* and *Extrême* Staves come in packs of 100, in bundles of 25 units. *XL* and *Exclusive* staves are in bundles of 40 units.

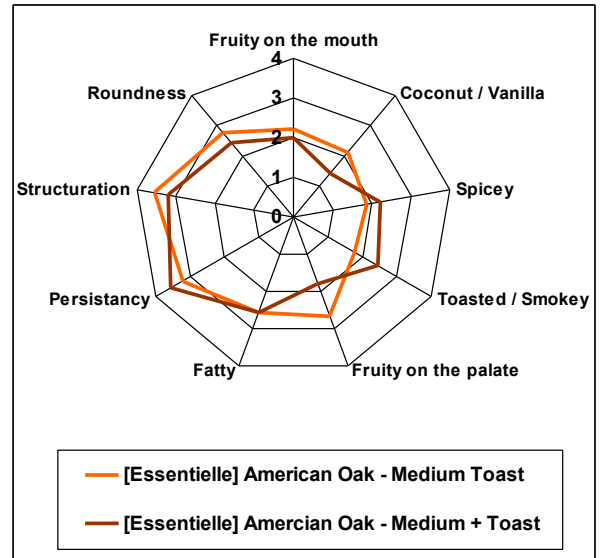
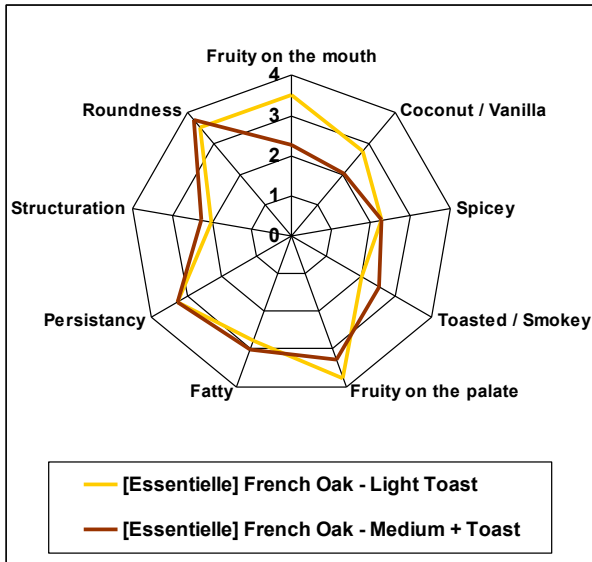
Nektar Blocks are packed in 5 kilo infusion bags. The bags are inserted into a polyethylene-aluminium bag. Bags are stacked 3 by 3.

Long and short sticks are assembled and put in a sealed polyethylene pack.

5. Storage

Keep the product in its original packaging, protected against air and humidity. Do not store next to volatile chemical products, solvents or any other odorous product. Pronektar® recommends you use its products within 3 years of their production to ensure maximum freshness and efficiency.

Sensory profiles of *Pronektar*[®] *Essentielle* Staves



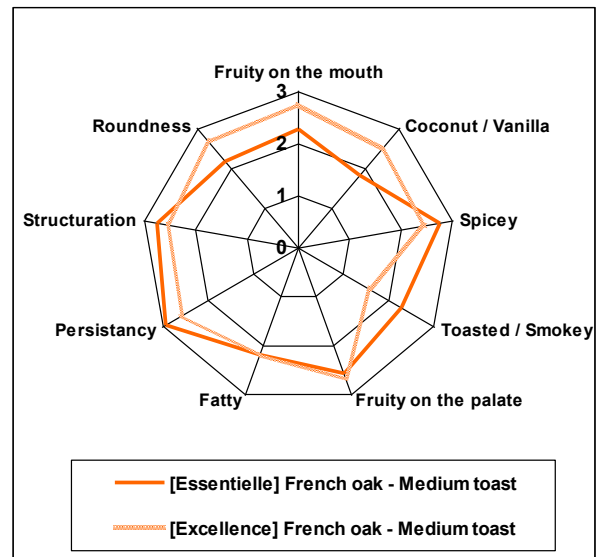
Left : results of trials carried out on Chardonnay, using *Essentielle* staves during aging phase with a dose rate of 3 staves/hL in contact with the wine for 16 weeks. Jury of six experienced tasters, blind tasting, reference sample at the disposal of the jury.

Right : results of trials on a blend of Merlot / Cabernet Sauvignon, using *Essentielle* staves during aging phase with a dose rate of 3 staves/hL in contact with the wine for 18 weeks. Jury of nine experienced tasters, blind tasting, reference sample at the disposal of the jury.

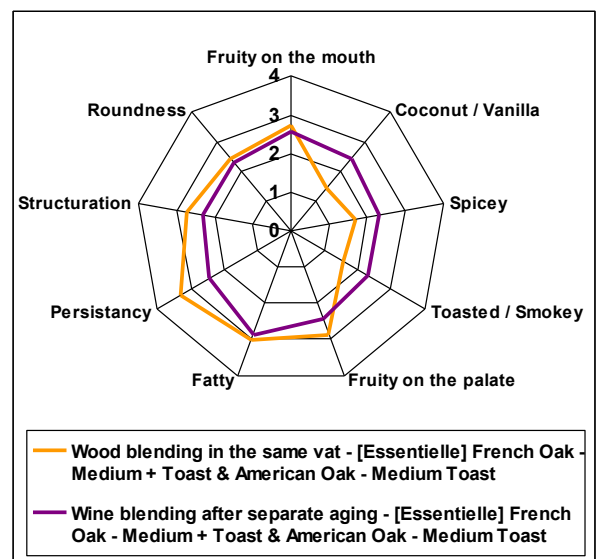
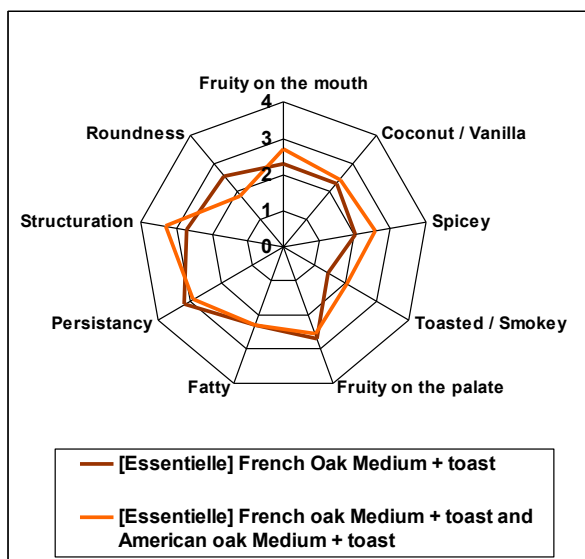
Pronektar[®] *Excellence* Staves

Results of trials carried out on Merlot, using staves during aging phase with a dose rate of 3 staves/hL leaving them in contact with the wine for 18 weeks. Jury of twelve tasters from the wine profession, blind tasting, with reference sample at the disposal of the jury.

The trial with the *Excellence* staves (tight grain) gives significantly more fruity aromas on the nose (significant at a threshold of 10%) with more coconut/vanilla on the nose (significant at a threshold of 10%). The trial with *Essentielle* staves is more toasted (significant at a threshold of 10%).



Advantage of blending



Results of trials on a blend of Merlot / Cabernet Sauvignon, using *Essentielle* staves during aging phase with a dose rate of 3 staves/hL leaving them in contact with the wine for 18 weeks. The blend is made in vats with 65% French oak and 35% American oak. Jury of nine experienced tasters, blind tasting, reference sample at the disposal of the jury.