

# NOBILE® DARK ALMOND

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Intensely lush, natural grilled aromas.

Made exclusively from selected French oak, **NOBILE® DARK ALMOND** chips result from a high-precision toasting process.

## Oenological properties

When using oak in oenology, generous, easy-drinking styles of wine are preferred for early release on the market.

Thanks to its novel composition, **NOBILE® DARK ALMOND** contributes to the impression of sweetness while respecting the fruit character in wine. **NOBILE® DARK ALMOND** helps to bring out grilled aromas (almond, coffee) and subtle notes of dark chocolate.

## UNIFORM TOAST TO THE CORE

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**NOBILE® DARK ALMOND**  
Chips



Sweetening.  
Dark chocolate, roast coffee & grilled almond.

## OENOLOGICAL ADVANTAGES

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- Impression of sweetness on the attack.
- Increased freshness and expression of fruit in the wine.
- Grilled notes (almond, coffee).
- Subtle notes of dark chocolate into the wine.
- Reduces the perception of vegetal character.
- Optimises ageing time (early release).



**NOBILE®**  
L'œnologie du bois

## ORIGIN

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French Oak (*Quercus petraea*, *Quercus robur*).

**NOBILE®** is committed to the PEFC program (Pan European Forest Certification) for promoting sustainable forest management and ensuring biodiversity.

## DOSAGE

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### WHITE WINES

**In fermentation:** addition of 0,5 to 3 g/L of chips after racking.

**Application on finished wines:** addition of 0,5 to 3 g/L by direct immersion of **NOBILE®** infusion bags into the tank.

## CONTACT TIME

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**In alcoholic fermentation:** during alcoholic fermentation duration.

**In malolactic fermentation:** from the beginning of malolactic fermentation and for a total duration of 4 to 6 weeks.

**Ageing:** 6 to 8 weeks.

**Contact time is defined by tasting throughout ageing.**

## STORAGE

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Store in original sealed packages, in a cool dry place (5 to 25°C) in an odour-free environment.

Optimal date of use: 4 years.

## SAFETY, QUALITY & REGULARITY

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**NOBILE®** range is subject to rigorous controls in order to meet quality, traceability and reproducibility requirements.

**NOBILE®** production site implements a HACCP approach.

## SEASONING

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Open air seasoned on site for a minimum of **24 months**.

### RED WINES

**At vatting:** addition of 1 to 5 g/L of chips progressively during tank filling.

**Application on wines after racking:** addition of 1 to 6 g/L by direct immersion of **NOBILE®** infusion bags into the tank.

## DIMENSIONS

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### Size

Chips: 7 to 15 mm.

The production process guarantees the homogeneity of the size of the products for a more qualitative extraction.

## PACKAGING

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15 kg bags containing two infusion bags of 7,5 kg.

Aluminized PET packaging ensures optimum flavour protection.

## REGULATION

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The use of oak wood chips is subject to regulation. Refer to the legislation.



**NOBILE®**  
L'œnologie du bois

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