



NOBILE® STAVES

Character and complexity whilst respecting the fruit



NOBILE®
L'œnologie du bois

AGEING OBJECTIVES

		STAVES 7 MM	STAVES 12 MM	STAVES 18 MM
RESPECTS THE FRUIT WITHOUT TOASTED NOTES		FRESH Structure & fruit		18 - XBASE Volume & sweetness
AROMATIC		SENSATION Vanilla & toasted notes INTENSE Chocolate & roasted notes	DULCE Sweet, Dulce de leche & caramel	18 - XTREME Roasted coffee & mocha
COMPLEXITY SIMILAR TO BARREL AGEING		REVELATION Structure & fruit	ELITE Complex & traditional	18 - DIVINE Burgundy barrel style

THE NOBILE® TOASTING PROCESSES

HOMOGENEOUS TOASTING

Toasting program dedicated to reproducing complex aromatic expression.

HOMOGENEOUS
TOASTING

GRADIENT TOASTING

Surface heating process which creates a heating gradient identical to a traditional barrel.

GRADIENT
TOASTING

DOUBLE TOASTING

The precise selection of oak combined with double toasting achieves a good balance between the ellagitannins and polysaccharides naturally present in oak, developing an aromatic complexity similar to barrel ageing.

DOUBLE
TOASTING

SOFT OAK

Exclusive to the **NOBILE®** 18 mm range, the "Soft Oak" method is used to optimise the toasting process of the Staves. This pre-heating program contributes to the creation of unique characteristics.

SOFT
OAK
PROCESS



NOBILE® STAVES

STAVES
7
MM

HOMOGENEOUS TOASTING



FRESH

► Freshness, fruit & structure.



SENSATION

► Sweetness, vanilla & toasted.



INTENSE

► Volume, roasted coffee & chocolate.

GRADIENT TOASTING



REVELATION

► Structure & aromatic complexity.



AMERICAN REVELATION

► Sweetness, spice bread & lactone.

STAVES
12
MM

DOUBLE TOASTING



ELITE

► Toasted nuances. Volume. Similar to traditional barrel ageing.

HOMOGENEOUS TOASTING



DULCE

► Roundness & sweetness. Dulce de leche & caramel.

STAVES
18
MM

HOMOGENEOUS TOASTING



18 - XBASE

► Intensity and palate weight. Fruity, without overt oak characters.



18 - XTREME

► Expression of ripe fruit. Sweetness with mocha notes and roasted coffee.

GRADIENT TOASTING



18 - DIVINE

► Gives texture. Extends the fruit to a complex finish (such as the elegance of Burgundian barrels).

ORIGIN

French Oak (*Quercus petraea*, *Quercus robur*) and/or American Oak (*Quercus alba*).

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

DOSAGE

The dosage or quantity, depending on the alternative used, must be considered and will be based on the characteristics of the wine's style.

WHITE WINES

In fermentation: incorporate 0,5 to 2 Staves/hL by direct immersion of the Staves in the tank.

CONTACT TIME

Fermentation: during fermentation with an ageing time of 4 to 6 months.

Ageing:

- **7 & 12 mm:** 4 to 8 months depending on the alternative used and characteristics of the wine's style goal.
- **18 mm:** 6 to 10 months depending on the alternative used and characteristics of the wine's style goal.

Contact time is defined by tasting throughout ageing.

STORAGE

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

Optimal date of use: 5 years.

SAFETY, QUALITY & REGULARITY

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

NOBILE® production site implements a HACCP approach.

SEASONING

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

RED WINES

At vatting or on wines after racking: add 2 to 4 Staves/hL by direct immersion of the Staves in the tank.

DIMENSIONS

Size & Weight

- **7 mm:** 910 x 50 x 7 mm. / ± 200 g.
- **12 mm:** 910 x 100 x 12 mm. / ± 600 g.
- **18 mm:** 910 x 60 x 18 mm. / ± 600 g.

Surface area

- **7 mm:** 0,104 m².
- **12 mm:** 0,206 m².
- **18 mm:** 0,144 m².

PACKAGING

- **7 mm:** 40 Staves pack.
- **12 mm & 18 mm:** 10 Staves pack.

Aluminized PET packaging ensures optimum flavour protection.

REGULATION

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



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