



emanation

by MARCHIVE

" GRANULATS "

Increase volume
and enhance the fruit

"Granulats"

Granulometry

0.08 " (2mm)

Toasting available

Untoasted

Light

Medium

Respect

Heavy

// FERMENTATION

OAK FIRE TOASTED

Increases the volume on the palate, brings sweetness

Inhibits laccase activity

Prepares the wine for aging

Protects the wine from the effects of oxidation and reduction

Reduces the vegetal character

Stabilizes and intensifies the color

Increases the aromatic intensity : expression of the fruit

Reveals the aromatic potential

DOSAGE

According to the objectives
and the style of wine you want to achieve

2-3 Lbs / ton of grapes

3 g/L

On low potential grapes

2 g/L

On high potential grapes

USE

On red wine and white wine

RED WINE

When grapes are placed in tanks or during liquid
phase - compatible with thermovinification

WHITE WINE

During liquid phase during fermentation



CONTACT TIME

According to the objectives
and the style of wine you want to achieve

Fermentation time



**FROM SEVERAL HOURS TO SEVERAL
DAYS – WORKS VERY RAPIDLY**

ORIGIN

FRENCH OAK OR AMERICAN OAK

Meticulous selection of finest quality oak staves,
which are seasoned in the open air

PACKAGING

40 Lbs (18kg) recyclable bag
661 Lbs (300kg) Big bag

QUALITY AND TRACEABILITY

We guarantees that
the wood can be traced back to its
forest of origin. Each product is identified and
monitored during every stage
of production by a batch number.
These traceability also guarantees that the oak is
seasoned naturally in the open air for 24 months.

PROVIDED UPON REQUEST

- Certificate of compliance and MSDS.
- Physio-chemical analyses* : benzo(a)pyrene and
microbiological : Haloanisoles (TCA,TeCA,PCA,T-
BA), Halophenols (TCP,TeCP,PCP,TBP)

STORAGE

Store in original packaging
in dry, cool place

AFTER OPENING

1 Month

NOT OPEN

6 Months