OAK CHIPS BOURBON

Spirits

General features

Oak Chips Bourbon consists of American oak chips toasted to a medium+ level. Infusing these chips into the spirit or using them during fermentation brings a variety of aromas and flavours to the final product that enrich the overall bouquet.
The Oak Chips product range modernises the ageing programme by combining the impact of a new oak cask with the finishing profile of a used spirit cask.
Among the advantages of Oak Chips are:

- Eliminates the need for hard-to-find liquor barrels.
- Reduces ageing time: faster to market.
- More cost-efficient.
- Creates consistent and reliable results.
- Gives control to scale up at will.

Composition

American oak chips seasoned for a period of 1 and a half to 2 years.

Dosage

6 g/l.
Carry out preliminary tests in the laboratory.

How to use

Add the necessary dose to the mass to be treated and leave to infuse for 2 to 12 weeks.
Do preliminary tests in the laboratory anyway.

Packaging and storage

5 kg bucket.
Store in a cool, dry place away from heat sources at a temperature between 5°C and 40°C.
Reseal the product when not fully used.
Available in netted infusion bags upon request.

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