



ABOUT SELECTED BY FNO

Thanks to its decade of experience in sourcing high quality wood for the American oak range, FNO is able to provide a selection of qualitative products in species such as French Oak.

FRENCH OAK BLOCKS

Selected by FNO's French oak blocks are available in Medium and Medium Plus toast. Blocks, because they are bigger pieces of wood, are showing optimal results when in contact for a longer time (3 months minimum). Extraction is slow thus very elegant and contributes to a more stable oak profile. The results show added volume, fruit boost and express a spectrum of aromatics depending on the toast and dosage used.



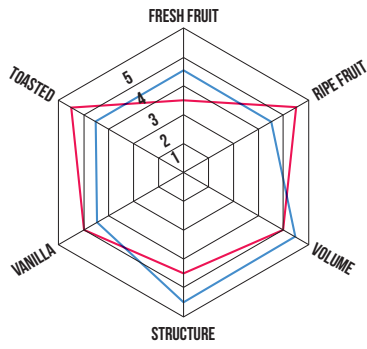
★ SELECTED BY FNO

BLOCKS

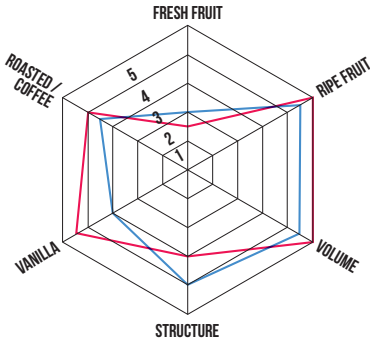
SENSORIAL IMPACT

- FRENCH OAK MEDIUM
- FRENCH OAK MEDIUM+

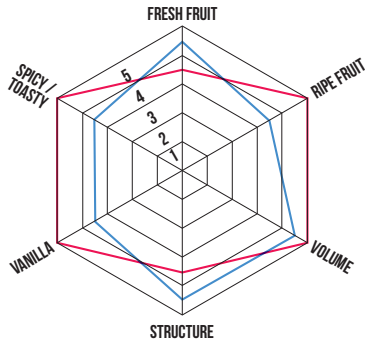
WINE



BEER



SPIRITS



TRIAL CONDITIONS

- Wine: 4 weeks, 6g/L
- Beer: 4 weeks, 6g/L
- Spirits: 4 weeks, 65% ethanol solution, 10g/L

RECOMMENDED DOSAGE

- Wine: 4g/L to 6g/L
- Beer: 5g/L to 8g/L
- Spirits: 8g/L to 12g/L

TECHNICAL ELEMENTS

- Block Dimensions: 7.6 x 3 x 1 cm
- Average Unit Weight: 9kg
- Packaging: Nylon infusion bag. Secondary packaging of polyester and white polyethylene.

IMPLEMENTATION

RECOMMENDATION FOR USE

- Wine contact time: 3-6 months
- Beer contact time: 6 months
- Spirits contact time: 6 months

STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in original packaging, with no ground contact and in a cool and odorless environment.

CONTACT: Our team is available to assist you and share its knowledge of the FNO Blocks. For personalized advice, please contact them at: info@finenorthernoak.com

QUALITY & SAFETY: The Fine Northern Oak range is produced under strict conditions intended to guarantee food safety and meet current regulatory requirements. The choice of high quality packaging material ensures maximum protection against potential contamination during transport and storage.

REGULATIONS: Prescribed designations: Pieces oak wood. Resolution n°03/2005 and n°430/2010 of the oenological Codex adopted by the OIV.