



BOISÉ



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Created in 1996, the Boisé® brand has achieved in 20 years the status of a leader worldwide in advanced on oak chips. As pioneer in precision winemaking, Boisé® designs and produces reliably consistent French oak chips recognized worldwide for their high quality and is an expert in the interaction between wood and wine.

The Boisé® brand shares the same vision in winemaking as its parent company Vivelys: the art of integrating innovation at the heart of the production line in order to enhance and customize the heritage of wine. Innovative products such as BF (Untoasted oak) or DC310 developed by Boisé® are the perfect illustrations of this.

Boisé® range forms a selection of 11 complementary chips that can be assembled, serving as a basis for the winemaker in creating wine profiles. Each chip has very specific organoleptic characteristics that allow the winemaker to directly impact the aromatic profile and the balance in the mouth.



*For fruit
and volume
in the mouth.*



*For the
structure,
fruit
and volume.*

«BF» is composed of untoasted oak selected according to a set of specific organoleptic and analytical criteria.

It intensifies the fruity expression of wines and brings «ripe» fruit notes (lactone type), without toasted notes.

Used in fermentation or between alcoholic and malolactic fermentation, «BF» inputs fat, strengthens the structure and amplifies the volume in the mouth.

«BFP» is composed of pumpable untoasted oak selected according to a set of specific organoleptic and analytical criteria.

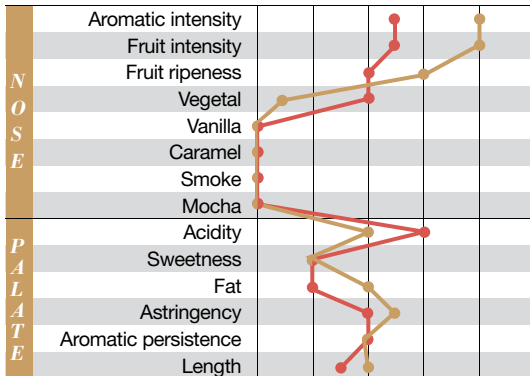
It intensifies the fruity expression of wines without adding toasted notes.

Used during vatting or on liquid phase thermovinification on red wines and in liquid phase fermentation on white wines, «BFP» inputs structure, fruit and volume.

Sensory analysis

Soaking
for 2 months
at 3 g/l

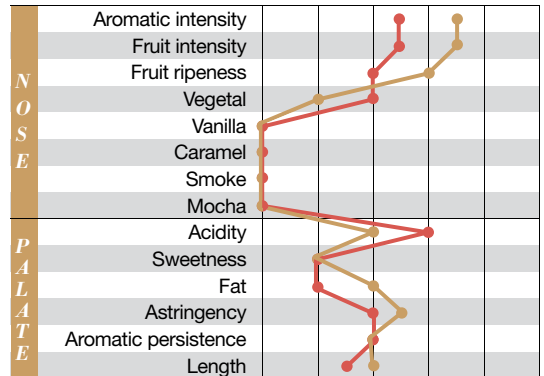
Control Chardonnay
Control Chardonnay developed
with BF



Sensory analysis

Soaking
for 2 months
at 3 g/l

Control Cabernet/Sauvignon
Control Cabernet/Sauvignon developed
with BFP





*For aromatic
freshness
and vivacity
in the mouth.*



*For roundness
in the mouth
without adding
toasted notes.*

Originally developed for white wines, «AFR» is a combination of oak chips selected according to organoleptic criteria.

It favors the fruity expression of wines of the «Fresh» type and enriches it with fresh and mentholated notes with a low input of roasted notes.

Used in fermentation or in ageing, «AFR» amplifies the overall volume in the mouth by increasing the structure and the vivacity of wines, whether they are white, red or rosé.

«SC100» is composed of oak chips selected specifically according to a set of specific organoleptic and analytical criteria.

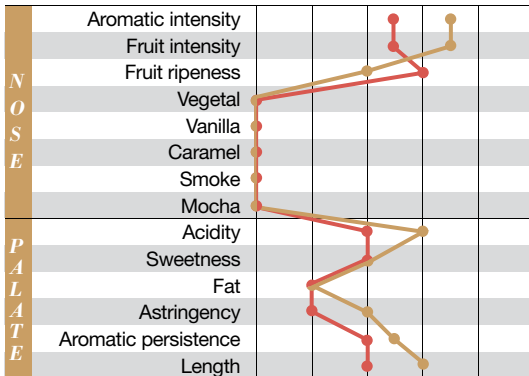
It provides fat, smoothness and sweetness to wines that are excessively aggressive, without impacting the aromatics or adding wooded or toasted notes.

Used alone or as a complement with other Boisé products, «SC100» makes it possible to re-balance the mouth at the beginning of ageing, correct certain wines that are lacking in fat in the middle of the mouth at the end of ageing or will allow for faster integration during alcoholic fermentation in the case of short production cycles.

Sensory analysis

Soaking
for 2 months
at 3 g/l

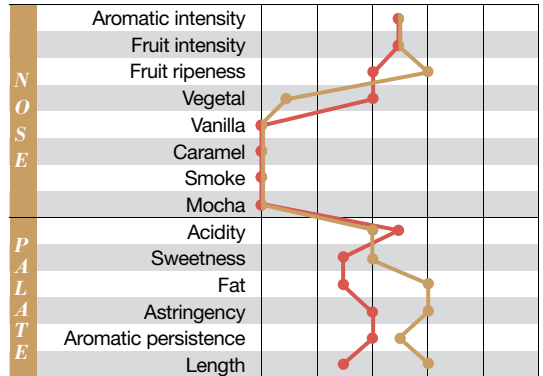
— Control Chardonnay
— Control Chardonnay developed
with AFR



Sensory analysis

Soaking
for 2 months
at 3 g/l

— Control Chardonnay
— Control Chardonnay developed
with SC100





*For complexity
and volume
in the mouth.*



*For complexity
and softness.*

«SCA» is composed of oak chips made complex via different levels of toasting.

It intensifies the aromatic complexity of the wines by adding, thanks to the heating, notes of spice, dried fruit, toasted dried fruit, vanilla, coffee and light smoke provided by higher levels of heating.

Used between alcoholic and malolactic fermentation or in ageing, «SCA» reinforces the structure and amplifies the volume in the mouth as well as the wooded aromatic persistence.

«DCA» is composed of oak chips made complex via different levels of toasting.

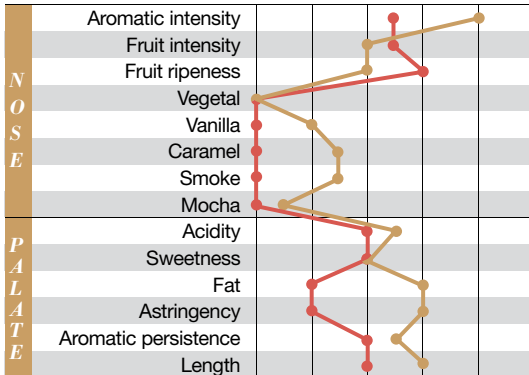
It increases the aromatic complexity of the wines and inputs, thanks to the heating, slight toasted notes, still in balance with the fruit of the wine.

Used between alcoholic and malolactic fermentation or in ageing, «DCA» hardly modifies the structure of the wine but above all brings roundness, making its use very interesting on red wines that are already structured or white wines in ageing.

Sensory analysis

Soaking
for 2 months
at 3 g/l

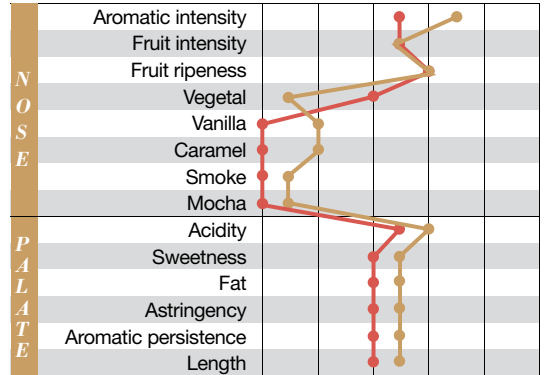
Control Chardonnay
Control Chardonnay developed
with SCA



Sensory analysis

Soaking
for 2 months
at 3 g/l

Control Cabernet/Sauvignon
Control Cabernet/Sauvignon developed
with DCA





*For structure,
vanilla
and bakery
notes.*



*For vanilla
notes,
roundness
and softness.*

«SC180XL» is composed of oak chips that are heated according to a specific process.

This precise method makes it possible to achieve a high level of aromatic intensity and to ensure substantial length in the mouth. It provides roundness with vanilla and bakery notes and makes it possible to decrease the veggie and increase the sensation of ripe fruit.

Used between alcoholic and malolactic fermentation, «SC180XL» reinforces the structure and amplifies the volume in the mouth as well as the aromatic persistence.

«DC180» is composed of oak chips that are heated according to a specific process.

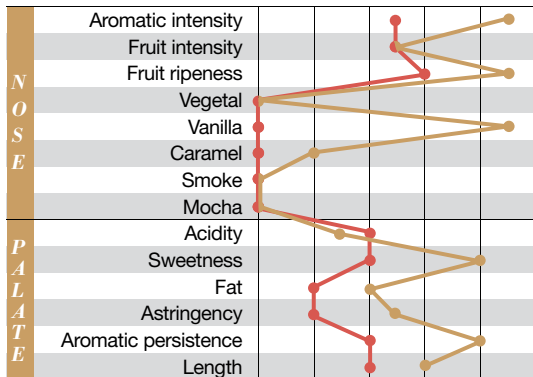
It increases the aromatic intensity of wines and provides, thanks to the heating, vanilla and toasted notes.

Used between alcoholic and malolactic fermentation or in ageing, «DC180» hardly modifies the structure of the wine but above all brings roundness accentuated with notes of vanilla.

Sensory analysis

Soaking
for 2 months
at 3 g/l

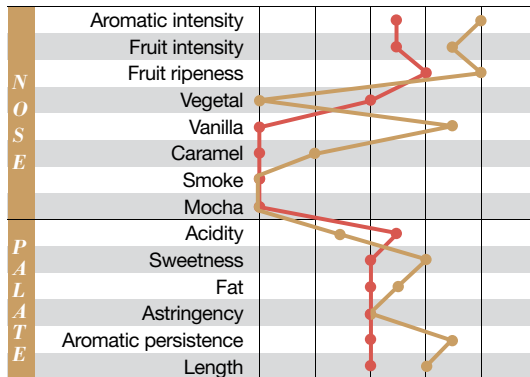
Control Chardonnay
Control Chardonnay developed
with SC180XL



Sensory analysis

Soaking
for 2 months
at 3 g/l

Control Cabernet/Sauvignon
Control Cabernet/Sauvignon developed
with DC180





*For grilled
and caramel
notes.*



*Input of
toasted
and smoked
notes.*

«DC190» is composed of oak chips that are heated according to a specific process.

It increases the aromatic intensity of wines and provides, thanks to the heating, caramel and toasted notes.

Used between alcoholic and malolactic fermentation or in ageing, «DC190» hardly modifies the structure of the wine but above all brings roundness.

«DC210» is composed of oak chips that are heated according to a specific process.

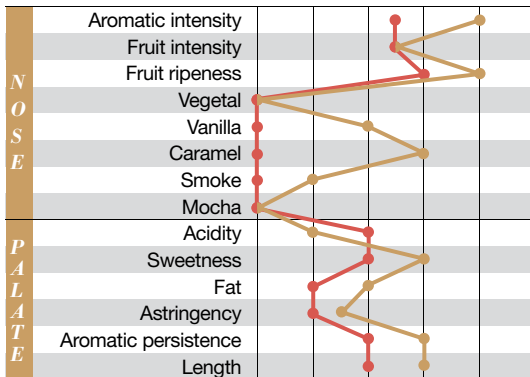
It increases the aromatic intensity of wines and provides, thanks to the heating, smoke and toasted notes.

Used between alcoholic and malolactic fermentation or in ageing, «DC210» hardly modifies the structure of the wine but above all brings roundness.

Sensory analysis

Soaking
for 2 months
at 3 g/l

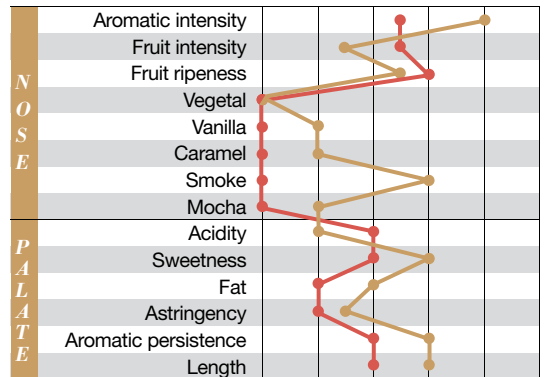
— Control Chardonnay
— Control Chardonnay developed
with DC190



Sensory analysis

Soaking
for 2 months
at 3 g/l

— Control Chardonnay
— Control Chardonnay developed
with DC210





*For grilled
and coffee
notes.*

«DC310» is composed of oak chips that are heated according to a specific process.

It increases the aromatic intensity of wines and provides, thanks to the heating, coffee and toasted notes, very long in the mouth.

Used between alcoholic and malolactic fermentation or in ageing, «DC310» hardly modifies the structure of the wine but above all brings softness and aromatic persistence.

Sensory analysis

Soaking
for 2 months
at 3 g/l

— Control Cabernet/Sauvignon
— Control Cabernet/Sauvignon developed
with DC310

