

Boisé[®], the pioneer in precision oenology, offers several oak alternatives that are well-known for their high quality. Thanks to its ability to innovate and its expertise in wine and oak interactions, Boisé[®] has been the global leader in technological oak in oenology for over 20 years.

All of our products come from our R&D and represent the most innovative offer on the market. Unequaled references such as Boisé BF, DC310, SC100 or the more recent Boisé® Signature illustrate the ability to select and develop the most precise, innovative and reproducible oak alternatives on the market.

Boisé® brand consists of 3 product ranges



Boisé Origine

The Boisé Origine® range is made up of 11 complementary and combinable oak chip products that can be used as ingredients to design wine profiles. Each chip has very specific organoleptic characteristics, which enable the winemaker to shape both the wine's aromatic profile and its balance on the palate.



BOISE SIGNATURE

Boisé Signature

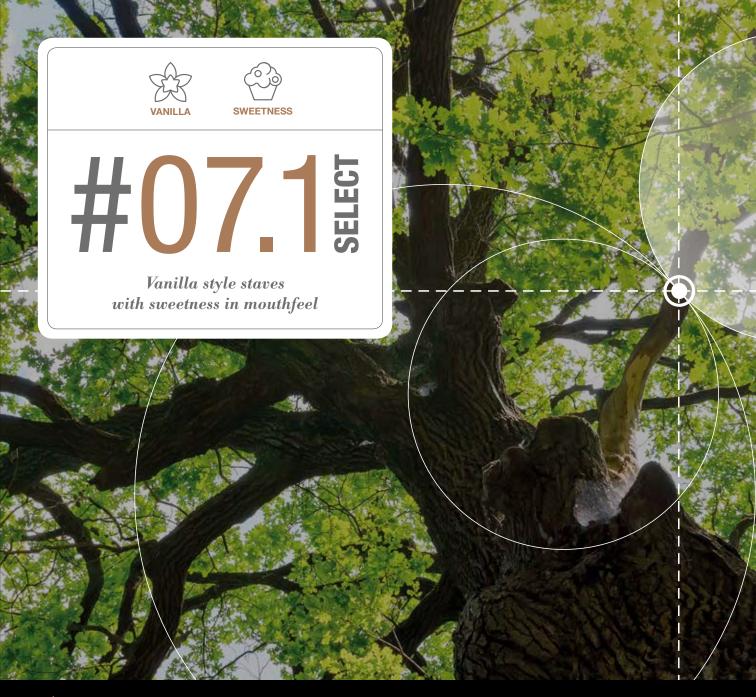
The Boisé Signature® oak chips range, with its two references "Y" and "T", is the perfect illustration of the Boisé® know-how and expertise in wine and oak interactions. The range, developed by Vivelys' experts, offers the winemaker a global solution of oak addition. It is easy to use, while ensuring the quality and precision of the desired result.



BOISE INSPIRATION

Boisé Inspiration

The Boisé Inspiration® range offers technical staves, which allows the winemaker to obtain the wine profiles they wish to achieve. Our expertise and the special attention that has been put into the quality of this new range, result in an innovative product that reveals the potential of the wines while ensuring the repeatability of the results.





Boisé by Vivelys, a known leader in oak innovation in enology, applies its expertise in a new line of staves called Boisé Inspiration. For its design, Vivelys has found inspiration in its historically acquired knowledge about oak transformation respecting the quality of the wine.

#07.1

Boisé Inspiration #07.1, to boost the ripeness and roundness of your wines!

What sensory effects does it bring?

Boisé Inspiration stave #07.1 brings an additional sensation of ripeness to the wine due to its notes of vanilla, combined with some sweetness and length on the palate.

Which wine style is it for?

Boisé Inspiration #07.1 perfectly matches fresh wines in which it boosts the fruity characters and amplifies the roundness on the palate.

Which is the best moment to use it?

Using #07.1 after MLF will reveal the wine's aromatic potential. Using it during the AF will bring more roundness on the palate.

How many staves should be used?

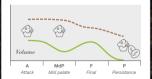
Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter.

AROMATIC BALANCE

Descriptor appearance	Effect
Color intensity	
Descriptor aroma	Effect
Fruit intensity	→
Red-Ox	⇒
Aromatic ripeness	\rightarrow
Oak intensity	→

BALANCE OF THE PALATE

Control
Inspiration #07.1







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#07.5

Boisé Inspiration #07.5, to sublimate the fruitiness and enhance the balance of your wines!



What sensory effects does it bring?

Boisé Inspiration stave #07.5 brings freshness and complexity to wine thanks to its toasted and smoly notes, combined with some sweetness, length and aromatic persistence on the nalate.

Which wine style is it for?

Boisé Inspiration #07.5 is used in ripe wines combining fruitiness, freshness and complexity. It also brings a better balance on the palate.

Which is the best moment to use it?

Using #07.5 after MLF will reveal the wine's aromatic potential; whereas using it before the MLF or during the AF, it will change the aromatic profile to more smoky and intense aromas.

How many staves should be used?

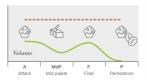
Depending on the desired result, it is recommended to use 2 or 3 staves per hectoliter.

AROMATIC BALANCE



BALANCE ON THE MOUTH

Control





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