



A FULL RANGE OF
ENOLOGICAL
PRODUCTS
DEDICATED TO
VINIFICATION
AND AGING

GRANULATES &CHIPS

**STAVES** 

BLOCKS & STICKS



## **GRANULATES**

CHIPS















	RANGE		OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
GRANULATES Improving profiles during fermentation		Nektar FRESH  Nektar DU0 FRESH	F0	Dehydrated	Bring structure, sweetness, stabilize the colour, protect the must during vinification, enhance the fruit and soften the green aromas.	⇒ During alcoholic fermentation	0,5 - 1 g/l	≥ 2 weeks
	3		F0	Dehydrated +Toasted	Benefit from the enological advantages of fresh wood, while obtaining a more mature and softer profile.			
		TOASTED	FO	M, M+	Push vanilla, caramel, roasted, spices, volume, structure, length.	⇒ During alcoholic fermentation ⇒ Aging, any stage ⇒ Before bottling	2-3g/l	
		TOASTED	AO	M, M+	Push lactone, sweetness, volume.			
CHIPS Precise and fast wine profiling		Nektar DOLCE VANILLA	FO/AO	Specific	Complex, vanilla oak profile, respecting the fruit. Volume and sweetness.			
		Nektar DOLCE MOKA	FO	Specific	Toasted oak profile, power on the palate, aiming for intense oak profiles.		1-2g/l	≥ 1 month
		TOASTED	F0	M, M+	Push vanilla, caramel, roasted, spices, volume, structure, length.		2 - 4 g/l	
			AO	M, M+	Push lactone, sweetness, volume.			



## STAVES









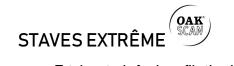






RANGE	OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
Nektar ESSENTIELLE Quality aging, controlled budget	FO	M, M+	Generous, modern oak profiles. Structure and sweetness on the palate. Aromatic intensity,	⇒ During alcoholic		
	AO	M, M+	complexity, combining toasts and wood ori- gins.			
Nektar EXCELLENCE Selection of tight grain	F0	L, M, M+	Complexity and aromatic elegance. Elegance of tannins and sweetness on the palate.	fermentation (whites)	staves/hl  1,5 - 3 staves/hl	≥ 4 months
Nektar PURE Optimal respect of the fruit	F0	Specific (lowT°C)	Minimum contribution of toasted aromas. Build-up of structure, sweetness, freshness and persistency on the palate.	⇒ Before malolactic fermentation or right after (reds)  ⇒ During Aging (early for a better inte- gration)	≥ Staves/III	
Nektar XL Large dimension stave	F0	L, M, M+	Aging over a long period. Complex aromatic contribution while respecting the fruit. Power, volume and sweetness on the palate.		0,5 - 1 staves/hl 1 - 2 staves/hl	≥ 6 months
Nektar EXCLUSIVE The super-premium stave	FO	L, M, M+	Elegant and complex aromatic contribution, respecting the fruit and the terroir. Gradual and elegant build-up of structure, fullness, sweetness and persistency on the palate.			≥ 8 months







## Total control of oak profile thanks to the Oakscan® selection













RANGE	OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
Nektar EXTRÊME Delicat Lowtannin content	FO	Specific	Discreet aromatic contribution, vanilla, floral and sweet spices notes, respect of fruit. Not too much structure on the palate, sweetness and roundness.	⇒ During alcoholic fermentation (whites)	1-2 staves/hl	
Nektar EXTRÊME Complexe Medium tannin content	F0	Specific	Wide and complex aromatic palette, roasted, spicy, vanilla notes. Balanced structure on the palate, fullness and persistency.	⇒ Before malolactic fermentation or right after (reds)		≥ 4 months
Nektar EXTRÊME Intense High tannin content	FO	Specific	Intense contribution of aromas, roasted, dark chocolate, slightly smoked and mineral notes on white wines. Structure on the palate but without excess thanks to a higher thermic treatment, volume and sweetness, persistency.	⇒ During Aging (early for a better inte- gration)	1,5 - 3 staves/hl	



## BLOCKS

STICKS















RANGE		OAK	TOAST	BENEFITS	USING STAGE	DOSES	CONTACT TIME
	Nektar BLOCKS Apractical alternative to the stave. Fast acting and qualitative	FO	L, M, M+	In mesh bags for quick, practical and qualitative aging. Elegant and complex contribution of aromas, respect of the fruit. Contribution of structure on the palate, volume, sweetness and persistency.	⇒ During alcoholic fermentation	2-3g/l	≥ 3 months
		AO	Specific		⇒ Aging, any stage	3-6g/l	
	Nektar STICKS To refresh the oak profile of your old barrels	FO	L, M, M+	Place in your barrels to extend the time of their use. A more intense and pleasing aromatic oak profile, masking the « old wood » notes. Sweetness and volume on the palate, covering the dry tannins generated by the old barrels.	⇒ Barreling	1 - 3 sets/ barrel	≥ 8 months
		AO	Specific			2 - 5 sets/ barrel	