BOISÉ®

CREATOR OF PROFILES

DESIGN YOUR WINE





BOISÉ® **CREATOR OF PROFILES**



Think outside the barrel

Design your wines in a specific, personalized manner

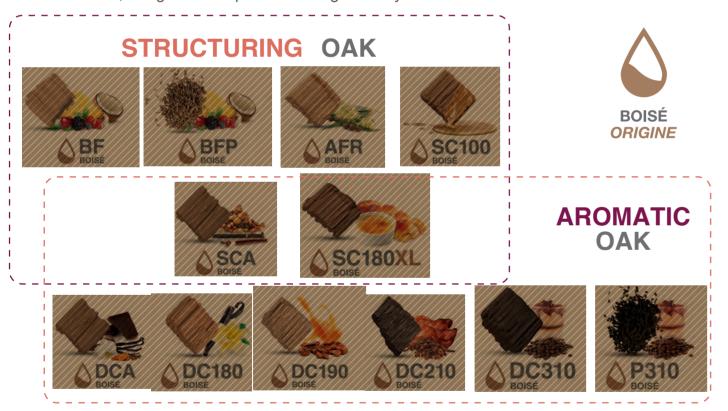
Guarantee your style with exceptional oak

Ensure the repeatability of your wines, from one vintage to another

Refine your wines thanks to the interaction between oak and oxygen

Boost your creativity with unique oak profiles

Boisé® is a precursor, leading the way in the development of unique products on the market while responding to the expectations of consumers. Thanks to a wide range of exceptional oak, you will be able to innovate, design and adapt to the changes in any markets.



BOISÉ® SIGNATURE

3 BLENDS

- Y For a voluptuous wine with a fruity and aromatic profile
- **T** To enhance the complexity and body of your wines
- Fr To bring freshness and aromatic balance











Boisé now offers 11 solar energy toasted oak profiles



Staves 7mm



































Staves 20mm

#20.HD







#20.V0

#20.FR

#20.15

#20.3

#20.5





VANILLA

SPICES

9

TOASTED





STRUCTURE



#20.5IN

Toasty style barrel inserts with volume and structure

With our Boisé inserts, extend the life of your used barrels

Inserts 20mm

#20.111

Vanilla style barrel inserts with

volume and structure

TOASTED AROMAS VOLUME STRUCTURE

VANILLA

VOLUME STRUCTURE





#20.3IN







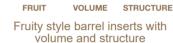
SPICES VOLUME STRUCTURE volume and structure

Spicy style barrel inserts with

Fruity style barrel inserts with volume and freshness

#20.V0IN

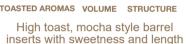












#20 FRING

Exceptional enological oak for you

Associated with recognized enological expertise, Boisé® has become the most qualitative brand of enological oak on the market.

What makes us stand out

Precision

Repeatability of our oak profiles

ASSEMBLY & PACKAGING







VOLUME



STRUCTURE

STRUCTURE



with climatic conditions





Very precise selection



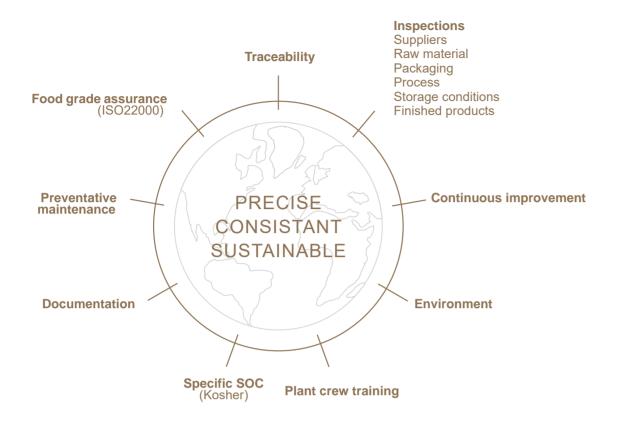


Exceptional quality chips and staves





Our oenological oak is authorized in **Organic Farming**









ISO

50001





Testimonial

The Boisé® brand is unique in the precision, quality and repeatability of its oak profiles. This range provides me with an infinite palette of possibilities for composing, creating and designing my different wines.

Henri Musso, owner of Château Cach - Médoc, France



ADDITIONAL INFORMATION

OAK SELECTION

Thanks to its research laboratory, Boisé® uses the natural variability of oak to create exceptional products that are specific, repeatable and innovative,

THE INTERACTION BETWEEN WINE AND OAK

The oak profile, the time at which the oak is added to the process, the dosade and contact time, as well as the temperature, are all factors that have an influence on the integration of oak into the wine, as well as on the harmony between the aromas of the wine and the oak.

Vivelys has been working since 1996 on understanding these factors and providing you with the knowledge gained from their experience.

THE INTERACTION BETWEEN OAK AND OXYGEN

The controlled input of oxygen makes it possible to soften the tannins, increase the color and results in better integration of the oak into the wine. Our consultants give you advice on the synergy between oxygen and oak for your wine profiles.

THE AGEING OF THE OAK

The oak at Boisé® matures for at least 24 months, during which UV rays, heat, rain and micro-organisms play a role in the transformation of certain compounds. This leads to a decrease in vegetal notes, astringency and acidity,



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