



NOBILE[®] SPIRIT

A full range of high quality chips developed specifically for spirits



NOBILE[®]
L'œnologie du bois

AGEING +



THE NOBILE® TOASTING PROCESSES

HOMOGENEOUS TOASTING TO THE CORE

Toasting program dedicated to reproducing complex aromatic expression.

HOMOGENEOUS
TOASTING

SOFT OAK PROCESS

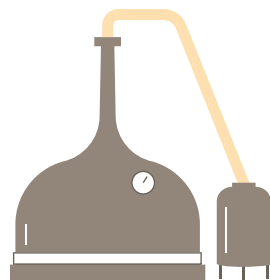
Specific to the NOBILE® range, the “Soft Oak” process is used to optimise the softness of the tannins during toasting. This programme contributes to the creation of unique characteristics.

SOFT
OAK
PROCESS

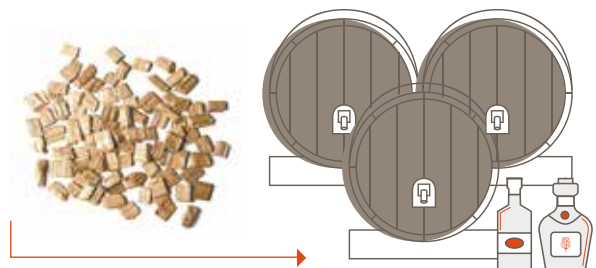
PREMIUM PROCESSING SOLUTIONS

A real tool for aromatic differentiation, NOBILE® chips can be used alone or in a blend to create precisely the style you want for your spirits.

| Distillation



| Ageing



Depending on the dose used and the type of spirit, the chips will influence the colour, texture and aromatic expression.

OAK CHIPS



NOBILE® FRUIT SHINE

FRENCH OAK

- ▶ Sensation of freshness on the palate.
- ▶ Slightly enhanced structure.

Aromatic expression:

- ▶ **Enhanced fruit.**
- ▶ Delicate oaky complexity.



NOBILE® BOURBON CASK

AMERICAN OAK

- ▶ **Volume & roundness.**
- ▶ Warm balance on the palate.

Aromatic expression:

- ▶ Lush: crème brûlée, brown sugar.
- ▶ Complex: Madagascar vanilla, bourbon, orange peel, caramel.



NOBILE® OLD RESERVE

AMERICAN OAK

- ▶ Delicate texture.
- ▶ **Supple and silky tannins.**

Aromatic expression:

- ▶ Lush: biscuit, vanilla.
- ▶ Complex: dried fruit, spices, floral.
- ▶ Length and sophisticated oaky complexity.

ORIGIN

French Oak (*Quercus petraea*, *Quercus robur*) and/or American Oak (*Quercus alba*).

NOBILE® is committed to the PEFC program (Pan European Forest Certification) for promoting sustainable forest management and ensuring biodiversity.

DOSAGE

For spirits: depending on the alcohol level, add 5 to 10 g/L by direct immersion of **NOBILE®** infusion bags in the tank.

DIMENSIONS

Chip size: 7 to 15 mm.

The production process guarantees the homogeneity of the size of the products for a more qualitative extraction.

PACKAGING

15 kg bags / bulk or containing two infusion bags of 7,5 kg.
Aluminized PET packaging ensures optimum flavour protection.

REGULATION

The use of oak wood chips is subject to regulation. Refer to the legislation.



MADE IN FRANCE

SEASONING

Open air seasoned on site for a minimum of **24 months**.

CONTACT TIME

Ageing: 2 to 8 weeks.

The contact time is defined by the tasting follow-up and the dose used.

STORAGE

Store in original sealed packages, in a cool dry place (5 to 25°C) in an odour-free environment.

Optimal date of use: 5 years.

SAFETY, QUALITY & REGULARITY

NOBILE® range is subject to rigorous controls in order to meet quality, traceability and reproducibility requirements. **NOBILE®** production site implements a HACCP approach.




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