Gusmer Enterprises, Inc.®

French Oak-Avantage® Chips

Product Data Sheet

GUSMER FRENCH OAK AVANTAGE CHIPS
Flexible. Structured. Classic French Oak Expression.

French Oak Avantage® Chips are engineered for precision, consistency, and modern cellar efficiency. Produced from select French oak sourced in Central France and derived from seasoned staves, they deliver a **clean, refined French oak profile** across a range of applications.

The larger particle size allows for slower, more controlled extraction, supporting layered complexity and greater stylistic flexibility.

Why French Oak Avantage® Chips?

French Oak Avantage® Chips are built for winemakers seeking **structure, complexity, and refined aromatics,** with more control over extraction timing than traditional oak formats.

Key Benefits

- Builds structure and complexity
- Supports layered aromatic development
- Enables flexible extraction with dose rate and contact time
- Delivers classic French oak expression
- Adaptable across fermentation, aging, and finishing

At-a-glance	
Primary Impact	Aromatics, depth and structure
Best Stage	Fermentation, aging, finishing
Extraction Speed	Variable (chip format; influenced by dose and contact time)
Ideal For	Barrel alternatives, flexible oak management, French oak expression
Oak Species	French Oak
Toast Level	Medium

Best For

- Wines requiring structure, complexity, and layered oak expression
- Winemakers seeking classic French oak aromatics with more control
- Programs seeking larger particle size for more consistent extraction
- Barrel alternatives where timing and cost efficiency are important.

How It Compares: Oak Chips vs Other Oak Alternatives

vs Barrels: Provides French oak character without extended aging timelines, barrel cost, storage, or sanitation requirements.

vs Staves: The larger particle size allows for more gradual, variable extraction depending on dose rate and contact duration.

vs Liquid Oak: Delivers authentic Oak-derived aromas and flavor complexity without artificial or simplified profiles.

Program-Based Application: A flexible, repeatable approach that integrates seamlessly into modern cellar workflows

Fermentation: Early addition helps to build structure and supports integration with aging programs

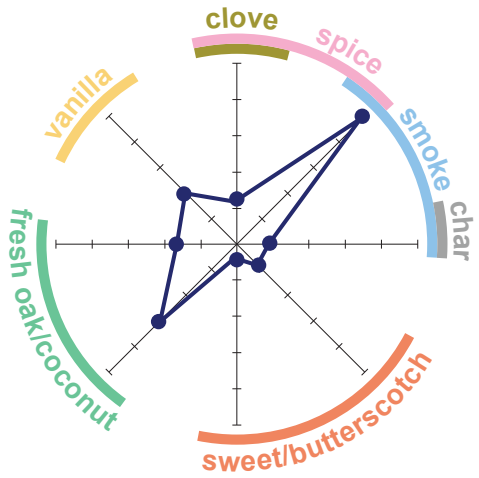
Aging: Used as a barrel alternative to build complexity and layered oak expression

Finishing: Supports final aromatic and structural adjustments prior to bottling

Extraction rates will vary based on dose rate, contact time, and wine matrix.

Flavor Profile:

- **Primary:** Vanilla, baking spices, caramel
- **Secondary:** Sweet oak, clove, light spice
- **Finish:** Clean, refined, and classically French



Technical Data

- Oak Origin: Central France
- Oak Species: Quercus sessiliβora
- Toast Level: Medium
- Format: Chips
- Dose Rates*
  - White wines: 5–15 lb / 1,000 gal
  - Red wines: 10–30 lb / 1,000 gal
- Particle Size Distribution:
  - 100% >2.0 mm
- Packaging:
  - 55 lb bags

*Dose rates are application dependent and inβuenced by wine composition, timing and contact duration.

Quality & Use Disclaimer

Manufacturers (e.g., Customers) using Oak products in the manufacturing of food (e.g., alcoholic beverage) are responsible to dose the material at the minimum quantity required to accomplish the 'intended effect' and otherwise in accordance with the principles of good manufacturing practices (GMP).

Support You Can Trust

For bench trial protocols, application guidance, or oak strategy support, please contact your Gusmer Technical Sales Rep.

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Important Note: *Gusmer Enterprises, Inc. provides this information to the best of our knowledge. This information does not claim to be complete and Gusmer Enterprises, Inc. cannot assume liability for improper use. All users are advised to test products to meet their specific needs.*