

GUSMER FRENCH OAK AVANTAGE GRANULAR

Fast. Controlled. Elegant French Oak Integration.

Granular oak engineered for control, consistency and cellar efficiency. French Oak Advantage® is produced from select French oak sourced from the center of France. Seasoned for 18 months and granulated to a uniform particle size, this French granular oak is toasted using a proprietary process to deliver **delicate aromatics, refined structure, and the complex phenolic profile** typical of premium French Oak.



Why French Oak Advantage?

French Oak Advantage® is designed for winemakers seeking **elegance, structure, and age-worthy integration** without the time, cost, or variability of traditional oak formats.

Key Benefits

- Highly extractable granular French oak for efficient oak impact
- Builds complex phenolic structure typical of French oak
- Enhances elegance and longevity in premium and age-worthy wines
- Delivers refined aromatics with controlled toast expression
- Ideal for fermentation, aging, and finishing applications
- Consistent performance through controlled particle size and toasting

At-a-glance

Primary Impact	Structure, aromatic complexity, integration
Best Stage	Aging and Fermentation
Extraction Speed	Fast (granular format = high surface area)
Ideal For	Premium, age-worthy wines; elegant French Oak expression
Oak Species	<i>French Oak</i>
Toast Level	Medium

Best For

- Wines requiring refined structure and phenolic complexity
- Premium or Age-worthy wines demanding elegant oak integration
- Winemakers seeking classic French oak aromatics without excessive spice
- Aging and finishing programs requiring control and consistency

How It Compares: Granular Oak vs Other Oak Alternatives

vs Barrels: Delivers French Oak impact efficiently—without long aging timelines, barrel cost, storage, or sanitation requirements.

vs Staves and Chips: Provides faster, more uniform extraction and improved consistency through granular format and controlled particle size.

vs Liquid Oak: Supplies authentic oak-derived compounds and phenolic development without artificial or simplified flavor profiles.

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

Fermentation: Knocks down green characteristics, sets color, provides tannin and structure to improve challenging vintages.

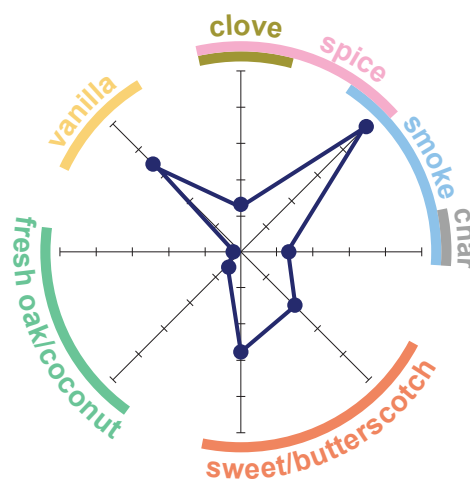
Aging: Primary use to develop structure, complexity, and integration

Finishing: Fine-tunes aromatics and oak balance prior to bottling

Bench trials are recommended to optimize rates based on varietal, wine matrix, and desired stylistic outcome

Flavor Profile:

- **Primary:** Fresh Oak, vanilla
- **Secondary:** Nutty almond, butterscotch
- **Supporting Notes:** Dried fruit, subtle spice
- **Finish:** Elegant, structured, and integrated French oak

**Technical Data**

- **Oak Origin:** Central France
- **Oak Species:** Quercus sessiliflora
- **Toast Level:** Medium
- **Format:** Granular oak
- **Dose Rates***
 - White wines: **5–20 lb / 1,000 gal**
 - Red wines: **10–30 lb / 1,000 gal**
- **Particle Size Distribution:**
 - 4% >2.0 mm
 - 63% 0.5–2.0 mm
 - 33% < 0.5 mm
- **Packaging:**
 - 44 lb bags

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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