




Early Order Discount of 2% for delivery in April, May or June

# OUR BARREL RANGE

## 2017 VINTAGE

### HAUTE FUTAIE FRENCH OAK SEASONED & COOPERED IN FRANCE

SEGUIN MOREAU French oak barrels are Haute Futaie, from forests managed by the French National Forestry Office. Our commitment to this forestry management technique ensures a consistent supply of sustainable wood. The wood is aged in the cooperage's seasoning yard in Cognac before production.

<b>BORDEAUX BARRELS</b>		225L	OPTIONS	QUANTITY	<i>Premium*</i> EXTRA-FINE	<i>Classic</i> FINE	<i>Sélection</i> SEMI-FINE
Bordeaux Export		27 mm	A	1 - 9	905 €	875 €	840 €
Château Façon Transport		21 mm	A	10 - 19	895 €	865 €	830 €
	20 - 39			890 €	860 €	825 €	
	40 - 74			880 €	850 €	815 €	
	75+			870 €	840 €	805 €	
	Bordeaux Château Ferré				21mm	A/T	1 - 9
				10 - 19	905 €	875 €	840 €
				20 - 39	900 €	870 €	835 €
				40 - 74	890 €	860 €	825 €
				75+	880 €	850 €	815 €
<b>BOURGOGNE BARRELS</b>							
		228L	OPTIONS	QUANTITY	<i>Premium*</i> EXTRA-FINE	<i>Classic</i> FINE	<i>Sélection</i> SEMI-FINE
Bourgogne Export		27 mm	A/T	1 - 9	890 €	860 €	830 €
	10 - 19			880 €	850 €	820 €	
	20 - 39			875 €	845 €	815 €	
	40 - 74			865 €	835 €	805 €	
	75+			855 €	825 €	795 €	
<b>OTHER MODELS</b>							
500L Puncheon		27 mm				1,420 €	
600L Demi Muid		34 mm				1,840 €	
600L Demi Muid		42 mm				2,120 €	
114L		27 mm				450 €	


### *Frâcheur*

Frâcheur comprises a fine-grain French oak water-bent body and acacia wood heads to help preserve wine's freshness while reducing whiskey lactones and ellagic tannins.

Bordeaux or Bourgogne Export	27 mm	875 €
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### HAUTE FUTAIE FRENCH OAK SEASONED IN FRANCE & COOPERED IN NAPA

SEGUIN MOREAU NAPA COOPERAGE provides winemakers the opportunity to personally oversee barrel production. All locally produced French barrels are coopered from the same mature Haute Futaie oak as those from the facilities in Cognac and Chagny.

<b>BORDEAUX BARRELS</b>		225L	OPTIONS	QUANTITY	<i>Premium*</i> EXTRA-FINE	<i>Classic</i> FINE	<i>Sélection</i> SEMI-FINE
Bordeaux Export		27mm		1 - 9	\$975	\$940	\$900
Château Façon Transport		21 mm		10 - 19	\$965	\$930	\$890
	20 - 39			\$955	\$920	\$880	
	40 - 74			\$945	\$910	\$870	
	75+			\$935	\$900	\$860	
	Bordeaux Château Ferré				21mm	T	1 - 9
				10 - 19	\$975	\$940	\$900
				20 - 39	\$965	\$930	\$890
				40 - 74	\$955	\$920	\$880
				75+	\$945	\$910	\$870
<b>BOURGOGNE BARRELS</b>							
		228L	OPTIONS	QUANTITY	<i>Premium*</i> EXTRA-FINE	<i>Classic</i> FINE	<i>Sélection</i> SEMI-FINE
Bourgogne Export		27 mm	T	1 - 9	\$955	\$920	\$890
	10 - 19			\$945	\$910	\$880	
	20 - 39			\$935	\$900	\$870	
	40 - 74			\$925	\$890	\$860	
	75+			\$915	\$880	\$850	
<b>OTHER MODELS</b>							
300L		27 mm				\$1,280	
500L Puncheon		27 mm				\$1,540	

\* Denotes Limited Quantities Available

## ICÔNE

SEGUIN MOREAU'S ICÔNE concept, an exclusive oak selection process, is a method of chemical analysis of wood's extractable substances to identify oenological potential. The end product is a barrel of the utmost consistency and quality—precisely targeted to particular types of barrel aging and achieving specific and reproducible elegant results.



		OPTIONS	
<i>Blanc</i> *	Bordeaux or Bourgogne Export	27 mm	T
			<b>On Allocation</b> 870 €
<i>Élégance</i> *	Bordeaux or Bourgogne Export	21 & 27 mm	A/T
			<b>On Allocation</b> 910 €
<i>Finesse</i> *	Bordeaux or Bourgogne Export	27 mm	T
			<b>On Allocation</b> 870 €
<i>Elevation</i> *	Bordeaux or Bourgogne Export	27 mm	
			<b>On Allocation</b> \$585
<i>Low Aroma</i> *	Bordeaux or Bourgogne Export	27 mm	
			<b>On Allocation</b> \$585

For other models not listed above, please inquire for availability. For barrels on allocation, please contact your rep.

## AMERICAN OAK SEASONED IN PERRYVILLE, MISSOURI & COOPERED IN NAPA

SEGUIN MOREAU sources select American oak from forests in the Midwestern US, including Missouri, Minnesota and Tennessee. Through extensive research, the cooperage has achieved balance in lactone contribution via an exclusive seasoning process.

		OPTIONS	QUANTITY	<i>Classic</i>	3-YEAR*
Bordeaux or Bourgogne Export	27 mm	U	1 - 9	\$510	\$560
Château Façon Transport	21 mm		10 - 19	\$505	\$555
			20 - 39	\$495	\$545
			40 - 74	\$485	\$535
			75+	\$475	\$525

### OTHER MODELS

		OPTIONS	
70 Gallon / 265L	27 mm	U	\$555
300L	27 mm	U	\$605
500L Puncheon	27 mm	U	\$800
French Heads			Add \$120

## EASTERN EUROPEAN OAK SEASONED IN COGNAC AND COOPERED IN NAPA

Harvested from hillside forests of Romania, Slovakia and Hungary, this sessile oak imparts restrained aromas and a non-aggressive structure to complement a layered complexity.

		OPTIONS	QUANTITY	
Bordeaux or Bourgogne Export	27 mm	U	1 - 9	\$775
			10 - 19	\$765
			20 - 39	\$760
			40 - 74	\$750
			75+	\$740

## CAUCASIAN / RUSSIAN OAK SEASONED IN COGNAC AND COOPERED IN NAPA

After years of research, SEGUIN MOREAU identified the best sessile oak in Adygea (Caucase). Similar in style to French oak, these barrels impart unique characteristics to wine.

		OPTIONS	QUANTITY	
Bordeaux or Bourgogne Export	27 mm	U	1 - 9	\$800
			10 - 19	\$790
			20 - 39	\$785
			40 - 74	\$775
			75+	\$765

OPTIONS	SYMBOL	UNIT PRICE	DESCRIPTION
36 Month Seasoned Wood		30 € / \$30	Extended age wood, available on Premium, Classic & Selection. <b>Limited.</b>
Lux Bung		\$15	Glass bung with silicone removable base for vinification and aging.
Traditional Chestnut Hoops	T	20 € / \$30	Traditional Chestnut Hoops on Chateau Ferre or Burgundy barrels.
AQUAFLEX® Process	A	10 €	This water immersion process preserves the wine's fresh fruity aromas, diminishing tannic impact and lessening grilled/smoky impact.
U-STAVE® Process	U	\$25	U-shaped grooves 10 mm wide, 5 mm deep along the inside of the staves result in an increase in surface area of + 50%. This requires graduated toasting levels, which enhance aromatic expression and allow for better structural integration and volume contribution.

### TANKS, VATS AND FOUDES - PLEASE INQUIRE. INDIVIDUALLY QUOTED.

• All prices Ex-Works Napa, CA USA. Valid until December 31, 2017.

• Payment terms to be advised based on approved credit.

\* Denotes Limited Quantities Available