



OENOSTAVE®

By SEGUIN MOREAU





CENOSTAVE®

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OENOLOGICAL STAVES

SEGUIN MOREAU COOPERAGE, THE LEADER IN RESEARCH ON WINE AND WOOD EXCHANGES, MOBILIZES ITS KNOW-HOW, BRINGING YOUR CREATIVITY TO LIFE AND PERSONALIZING YOUR WINES.

TECHNICAL CHARACTERISTICS:

Length: 3.12 feet Width: 0.165 feet
 Thickness: 7mm or 18mm,
 according to the model

Unit area contact

7mm: 1.18 sq ft 18mm: 1.42 sq ft

Average unit weight

7mm: 0.44 pound 18mm: 1.15 pound

Volume occupied by 100 units

7mm: 9 gal 18mm: 22 gal

Available species

7mm: 18mm:
 French Oak  French Oak

 American Oak

Toasting

7mm: Untoasted / M / M+
 18mm: Untoasted / M / M+

Available packaging

7mm	18mm
Heat-sealed PE-ALU sachet 100 unit box	Heat-sealed PE-ALU sachet 40 unit box
PE-ALU sachet 2 Fan Systems 40 staves	PE-ALU sachet 2 Fan Systems 16 staves
PE-ALU sachet and box pallet 2.400 unit pallet	PE-ALU sachet and box pallet 960 unit pallet

CENOSTAVE® IS

A range of oenological tools allowing the most demanding winemakers to ensure differentiation and cost-effectiveness for wines within their range, in a consistent and reliable fashion.

THE CENOSTAVE® RANGE

• SEGUIN MOREAU offers two CENOSTAVE® models for meeting varying objectives with exceptional precision:

CENOSTAVE® 7mm for enhancing the personality of your wines.

- . French sessile oak for elegance and structure
- . American white oak for mellow and luxurious texture (use alone or in combination with sessile oak)

Two to four months contact time is generally sufficient for attaining these objectives.

CENOSTAVE® 18mm is produced exclusively from the rough staves sessile oak used in coopering our Bordeaux Tradition barrels.

This model has been developed to gradually confer elegance and mellow character to the most highly concentrated wines. A four to six months aging period is ample to fully benefit from this stave's qualities, with a complexity unique to the market.

• **Two specific toasting programs** are controlled with accuracy due to the state-of-the-art technology of the material. These programs come out of extensive research at SEGUIN MOREAU, designed to optimize a specific combination of extractable compounds for each model, which is then adapted to your objectives.

M toast: For optimum aromatic complexity, giving priority to fruit and roundness on the palate

M+ toast: For promoting the supply of compounds derived from the toast (notes of coffee, vanilla and spices). Use either on its own or in combination with M toast staves to give the wine a smoother profile

THE BEST OF OAK

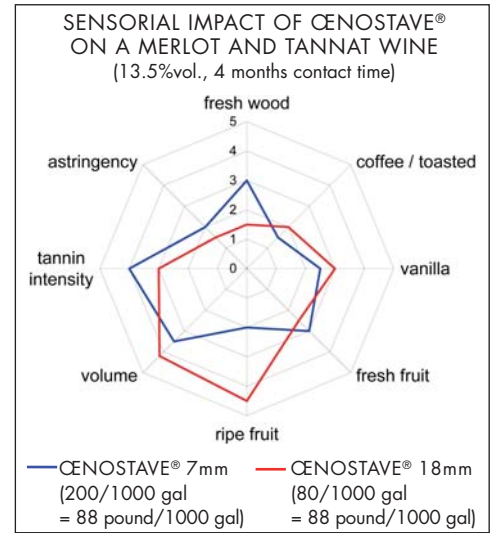
CENOSTAVE® is derived from the same selection and undergoes the same aging procedures as the rough staves used for manufacturing SEGUIN MOREAU barrels:

- Haute Futaie sessile oak, for complex notes of oak accompanying the fruit within the wine, an increase in volume with no excessive structuring and for preserving balance on the palate
- American white oak from Midwest and Appalachian forests, for promoting a more intense aromatic expression (ripe fruit, mellow oakiness), volume and sweetness on the palate
- Proactive aging adapted to each oak species in order to reveal its oenological potential



WINE, OBJECTIVE, DOSAGE

	SUBTLE OAK IMPACT	PRONOUNCED OAK IMPACT
• Light red wines	CENOSTAVE® 7mm: 80 to 120/1000 gal	CENOSTAVE® 7mm: 120 to 200/1000 gal
• Mature and concentrated red wines	CENOSTAVE® 7mm: 100 to 140/1000 gal or CENOSTAVE® 18mm: 40 to 60/1000 gal	CENOSTAVE® 7mm: 160 to 240/1000 gal or CENOSTAVE® 18mm: 60 to 120/1000 gal
• Concentrated press wines	CENOSTAVE® 7mm (including white oak): 120 to 160/1000 gal	CENOSTAVE® 7mm : 200 to 280/1000 gal
• White wines	CENOSTAVE® 7mm: 40 to 120/1000 gal or CENOSTAVE® 18mm: 20 to 40/1000 gal	CENOSTAVE® 7mm: 120 to 200/1000 gal or CENOSTAVE® 18mm: 80 to 120/1000 gal



IMPLEMENTATION

• Installation in the tank

CENOSTAVE® staves can be directly immersed into the wine. They will float, and then gradually sink to the bottom of the tank.

To interrupt wine-wood contact when the wine is cold ($T^{\circ} < 14^{\circ}\text{C}$), it is best to use food quality stainless steel cables (316L) to pull the staves out of the tank, rather than pumping the cold wine (risk of oxidation).

• Contact time

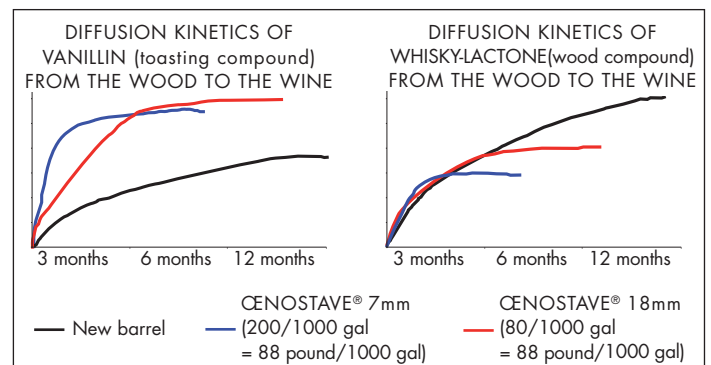
Red Wines: Contact is recommended as soon as alcoholic fermentation is complete or on clarified wine for a more direct oak impact. To limit the appearance of coffee-type notes, it is preferable to use CENOSTAVE® after malolactic fermentation on racked wine that has been sufficiently sulfured.

The Fan System is hooked onto a cable attached to the inside of the tank and enables the use of CENOSTAVE® during fermentation and red wine maceration. After devatting, contact is continued to refine the wood-wine harmony.

White and Rosé Wines: Contact is recommended on clarified musts, or as soon as alcoholic fermentation is complete for a stronger vanilla impact.

• Managing contact time

Each CENOSTAVE® model has a specific wine/wood exchange kinetics. The thicker the stave, the more its kinetics corresponds to that of a barrel: CENOSTAVE® 18mm corresponds more closely than CENOSTAVE® 7mm.



Note: Intense tannin and oaky sensations are generally perceived during the first month of contact (grilled, fresh rough stave wood, spices); these fade away progressively as contact time is extended. Once the palate balance is deemed satisfactory, it is not necessary to continue the wine-wood contact.

• Recommendations

- **Homogenization:** During maturing we recommend regular agitation of the wine in contact with CENOSTAVE® by pumping 15 to 20% of the tank volume, or by stirring the sediment for tanks equipped with an agitation system.

- **SO₂:** On wines treated at 80 pound/1000 gal or more, a decrease in the concentration of free SO₂ is frequently observed from the first weeks. We advise winemakers to monitor this parameter with particular care to ensure that the wine contains a sufficient quantity of active SO₂.

- **Sediment and oxygen:** These two parameters have a strong influence on the expression of oak sensations. Integrated management of these parameters is advised in order to fully promote the qualities of CENOSTAVE®: turbidity management, racking, and micro-oxygenation.

- **Number of possible uses:** On one single wine for CENOSTAVE® 7mm; possible on a second wine with CENOSTAVE® 18mm.





DID YOU KNOW

By comparison between œnological staves and barrel staves, the dosage of staves implemented is sometimes expressed in percentage of the surface of a barrel. In reality, the intensity of the oak profile perceived at the end of aging depends first on the dosage of oak implemented which is expressed in weight of oak by volume of wine treated. A second parameter is added to the first. At equivalent doses of oak, the wine-wood contact surfaces influences the kinetics of molecular exchanges.

The specific dimensions of CENOSTAVE® 18mm thus have an impact on:

- The formation of aromatic compounds during toasting.
- Wine-wood exchange kinetics during maturing.

This model favors the expression of ripe fruit expression, complex notes of oak and mellowness on the palate.

The final parameter that influences the oak profile is the selected wood type and toasting. These obviously guide the wine's ultimate sensorial style. It is therefore possible to adjust the wine's flavor profile (fruity, perceived oak overtones, palate sensation) by associating different toasting and/or wood types.



CONTACT

Our representative are available to assist you and share their knowledge of CENOSTAVE®. For personalized advice, contact them at: info@seguinmoreau.com



STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in original packaging, with no ground contact and in a cool and odorless environment.

Recommended shelf life: 3 years when stored in original PE-ALU packaging.



QUALITY AND SAFETY

The CENOSTAVE® range is subject to rigorous manufacturing conditions that aim to guarantee food safety and to meet current regulatory requirements. The choice of highest quality packaging materials ensures maximum protection against potential contaminations during transport or storage.

Quality and food approval certificates are available on request.



REGULATIONS

Prescribed designations: Oak wood chips.

- . Regulation EC N°1507/2006 dated the 11th October 2006.
- . Resolutions n°03/2005 and n°430/2010 of the œnological Codex adopted by the OIV.
- . Regulation EC N°606/2009 dated the 24th July 2009, appendix 9.

The use of oak wood chips for œnological usage is subject to regulation. SEGUIN MOREAU cannot be held responsible for improper usage of its products.



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