



OENOSTICK®

By SEGUIN MOREAU





CENOSTICK®

By SEGUIN MOREAU



BARREL INSERT

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:

Unit weight

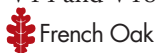
V14: 4.4lbs V18: 5.5lbs V22: 6.6lbs

Number of cylinders

V14: 14 V18: 18 V22: 22

Species available

V14 and V18:



French Oak

V22:



French Oak



American Oak

Toasting

Specific combination for each model
(air convection procedure)

Dosage (for a 225L barrel)

V14	V18	V22
7.5 g / L	9 g / L	12 g / L

Volume occupied in the barrel

V14: 3 L V18: 4 L V22: 5 L

Individual packaging

V14	V18	V22
Box x5	Box x4	Box x3
individual PE-ALU		



Light packaging

V14	V18	V22
170 units	140 units	120 units
Box palet, large PE-ALU bag		

CENOSTICK® IS

- An **œnological** innovation for ensuring differentiation and cost effectiveness of a range of wines matured in aged oak barrels.
- A **specific association of oak species** cured and heated specifically for full expression of their œnological potential.
- A unique tool that ensures **flavor profile complexity and authenticity** of your wines.

THE CENOSTICK® RANGE

V14: Discreet oak notes that retain the wines' fundamental **fruity expression**. Increase in **volume** with no excessive structuring to **preserve roundness and balance** on the palate.

V18: Notes of **red fruit**, along with hints of **spice and vanilla**. Provides **volume and roundness** without added tannic sensation.

V22: **Ripe fruit** aromas and **soft oak notes** (vanilla, toast). **Volume and sweetness** with soft and nuanced finish.

THE BEST OF OAK

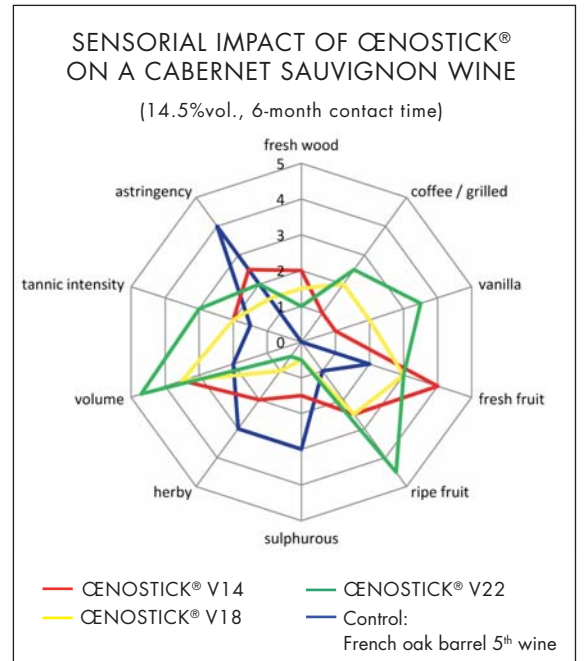
CENOSTICK® is derived from the same selection and undergoes the same aging procedures as cask wood used for manufacturing SEGUIN MOREAU barrels:

- Sessile oak from French Haute Futaie forests sustainably managed by the National Forestry Commission
- American white oak from Midwest and Appalachian forests
- Proactive aging adapted to each oak species in order to reveal its œnological potential



WHICH WINE, WHICH OBJECTIVE?

	V14	V18	V22
• Light red wines	For mellow oak impact and balance on the palate	For added structure and aromatic softness	For potential blending
• Ripe, concentrated red wines	For subtle oak ("fruit and volume")	Provides oak perception without overpowering the fruit; lends roundness to the mouthfeel	For aromatic complexity and strength on the palate
• Concentrated press wines	Highly limited impact	Amplifies fruit impact and contributes rounded volume	For aromatic softness and mid-palate balance
• White wines	Respects freshness and minerality	Accentuates ripe fruit and subtle sweetness	In fermentation and maturing for soft oak impact and roundness



IMPLEMENTATION

- **Red Wines:** Early contact is recommended (just after malolactic fermentation). Can also be used on a wine during maturing. In all cases, we recommend racking first.
- **White Wines:** During alcoholic fermentation or immediately afterwards.

If implemented on a full barrel, the volume of wine that corresponds to the model should be removed beforehand (*see technical characteristics*).

Recommended contact time: 3 to 6 months.

For full development of CENOSTICK® qualities, the sanitary conditions of the barrels must be optimal, with rigorous tartrate removal and kept free from microbiological or chemical contamination.



Silicone bung included



DID YOU KNOW?

The contact surface between CENOSTICK® and the wine is deliberately reduced, due to the cylindrical model, in order to produce wine/wood exchange kinetics that replicate that of the barrel, while retaining the oak impact relayed at the end of aging.



CONTACT

Our representatives are available to assist you and share their knowledge of CENOSTICK®. 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 CENOSTICK® 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 pieces.

- . 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 pieces for œnological usage is subject to regulation. SEGUIN MOREAU cannot be held responsible for improper usage of its products.



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