



SEGUIN MOREAU



American Oak Barrels

SEGUIN MOREAU BELIEVES CERTAIN WINES DESERVE SOLUTIONS THAT ENABLE THEM TO FULLY REVEAL THEIR POTENTIAL WHILE RESPECTING THEIR UNIQUE CHARACTER AND THE ORIGINAL EXPRESSION OF THE FRUIT.

TECHNICAL CHARACTERISTICS :

Oak species



American oak

Available models

Bordeaux Export (225L, 27mm)

Burgundy barrels (228L, 27mm)

300L (27mm)

400L (27mm)

Other models : consult us

Toasting

M+ TH / ML TH

Toasted barrel heads

According to your oenological objective.

Option U-STAVE

Available for all listed models.



THE BEST OF OAK

Under the name “American White Oak” there are in fact **several species of oak**: *Quercus Alba*, *Quercus Prinus*, *Quercus Bicolor*, *Quercus Muehlenbergii*, *Quercus Stellata*, *Quercus Macrocarpa*, etc. These all have **similar œnological properties** and are therefore grouped under one designation.

The logs are selected by our buyers from major forestry operations in different states before being processed into staves **at our Perryville site, where they are then slowly matured in the open air.**

A UNIQUE SPECIES FOR A PRECISE OENOLOGICAL OBJECTIVE

Research conducted by SEGUIN MOREAU on American White Oak has revealed its **specific œnological characteristics** and has led to the development of toasting protocols suited to this unique variety. Its methyl octalactone isomer levels are 2 to 5 times higher than those in European oaks and it has a low tannic level, giving it **exceptional aromatic potential, and a lovely softness on the palate.**

During the toasting process, the degradation of polysaccharides in the wood brings out high amounts of furanic and phenolic derivatives, which create **the highly appreciated toasty aromatic notes.**

In addition to its œnological benefits, American oak **has a biological advantage over its French counterpart**: while the tree is aging, its sap conducting vessels go into complete tylosis and are thus fully obstructed, preventing any liquid from circulating through the wood. After harvesting, **the logs can be sawn without any risk to the watertight properties of the final barrel**, as opposed to French oak, which must be split with the grain of the wood. **This characteristic means that twice the number of rough staves** can be produced out of the same initial volume of oak, which largely explains the difference in price between the two varieties.



U-STAVE® PROCESS

In order to boost the aromatic impact of American oak, SEGUIN MOREAU offers the possibility of **increasing the surface area of contact between the wood and wine by 37.5%**. The U-STAVE process consists in machining the oak to create **a network of U-shaped channels on the inside of the barrel**. Each of the channels is 10 mm wide and 5 mm deep. **Prolonged, deep toasting, along** with this process, gives an even more noble expression and aromatic complexity from the American oak.



WHICH WINES, WHICH OBJECTIVE ?

American oak barrels are **mainly intended for highly concentrated, fruit-driven red wines**. In terms of grape varieties, they are particularly suitable for Syrah, Cabernet Sauvignon, Malbec, Tempranillo and Sangiovese.

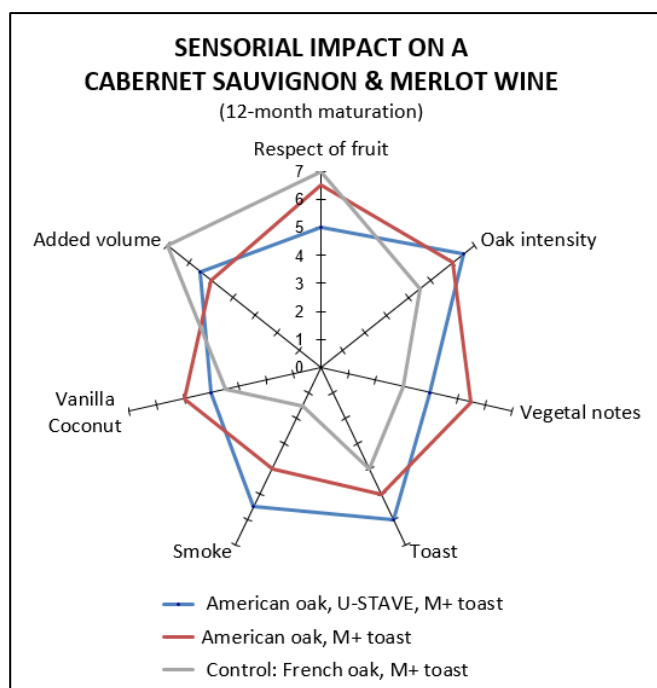
As the aromatic contribution is pronounced, **we recommend blending with barrels of other woods**: French, European or Russian oak.



IMPLEMENTATION

Recommended aging in barrels : 5 to 8 months, or even 12 months.

The **oak profile is balanced as early as 6 months**, but the aging can continue depending on the wine's characteristics. (grape variety, concentration, etc.).



DID YOU KNOW ?

Since the 18th century, American oak has widely been associated with **aging whiskies, bourbons and fortified wines from Jerez et Porto**, but it was little used for still wines.

In 1996, SEGUIN MOREAU was **the first cooperage in the world to offer a full range of barrels** made from French, American and Russian oak, broadening the range of tools for maturing wine **to meet the broadest variety of oenological objectives**. In order to achieve this, the cooperage entered into a partnership with the Bordeaux Oenology Faculty to conduct research on this variety. **Thanks to the open-minded nature of winemakers** throughout the world, the use of American oak is reaching new regions and appellations.



QUALITY & SAFETY

All our products are subject to rigorous manufacturing conditions aimed at guaranteeing food safety and meeting the regulatory requirements in force.

Quality & Food certificates are available on request : oenos@seguin-moreau.fr