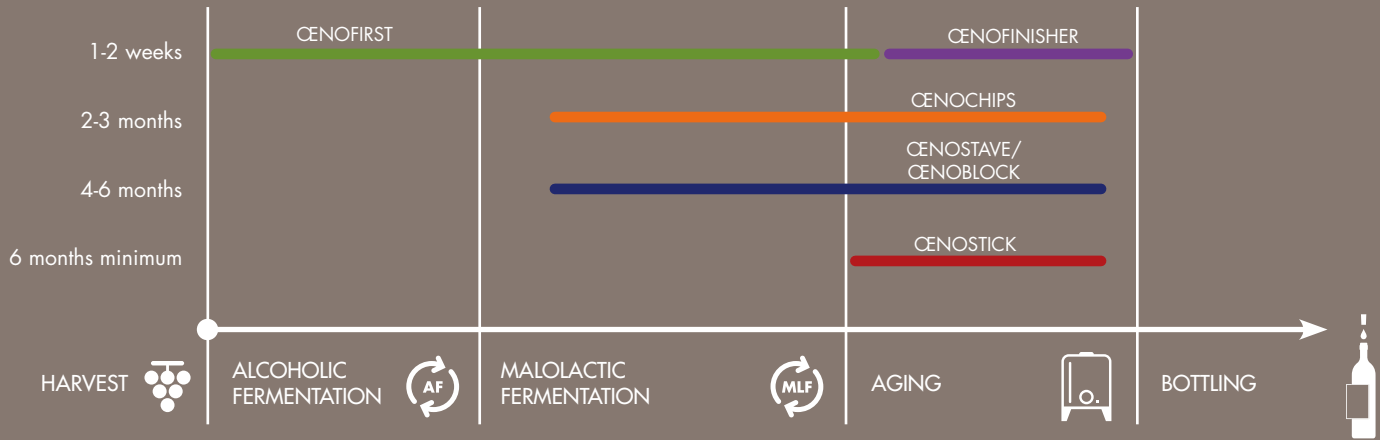




**OUR RANGE OF OAK  
ALTERNATIVES**



# An optimal selection for vinification and aging



# ŒNOFIRST

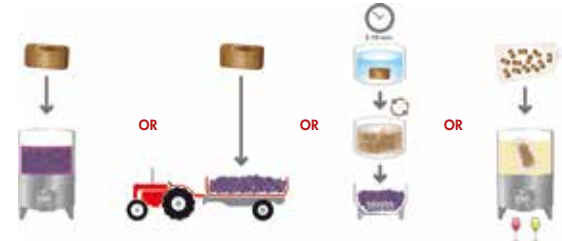
An innovative tool for fermentation  
-chips compacted into a brick, **easy to use and effective**



## + Influence the style of your wine efficiently

- ⌚ **Precise dosage and ease of use** during grape harvest or upon arrival at the winery.
- ⌚ ŒNOFIRST's compact size means it **disperses quickly in grape must or wine** (in less than 10 minutes).
- 🌿 Species: French oak
- 🔥 Available Toasting: 100% untoasted oak or combination of toasted and untoasted oak.
- 🎯 Precise œnological impacts from vinification:
  - **Red Grape Harvest:** openness and aromatic clarity with an increased structure; aromatic maturity and mouthfeel.
  - **White Must:** aromatic maturity and length on the palate; intense fruitiness and minerality.
  - **Red Must:** stable fruity sensations and aromatic roundness and balance; volume and length on the palate.

📅 When to use:



### Packaging:

12 bricks per PE-ALU bag  
9kg box with holding handles  
Pallet: 54 boxes - Demi box pallet: 648 bricks

# ŒNOSTAVE

Top-of-the-line oak staves  
for optimal aging



## + Repeatability of your wine's defined identity

⌚ Achieving excellent results in a shorter timeframe, highlighting the personality of a wine. **ŒNOSTAVE is designed for more gradual aging, bringing smoothness and elegance to more concentrated wines.**

📏 Thickness: 7mm and 18mm

🌳 Species: French and American oak

🎯 A precise aromatic profile depending on toasting:

🔥 **Untoasted:** alternately, can be used to freshen-up over-ripe grapes and accentuate floral and fruity sensations.

🔥 **Medium:** increased aromatic complexity, with utmost respect of the fruit and a smooth mouthfeel.

🔥 **Medium +:** added notes of coffee, vanilla and spices. *Used to achieve specific flavor profiles, and/or in combination with Medium toast staves for a more rounded wine.*

📅 When to use:

- **Red Wines:** as soon as the alcoholic fermentation is completed or after the malolactic fermentation (once the wine has been racked and sulfites have been added).
- **White and Rosé Wines:** with the clarified must or immediately after the alcoholic fermentation for a stronger vanilla influence.

⌚ Contact Time: most of the compounds contained in the oak are extracted after **6 months of contact**.



### Packaging:

Heat-sealed PE-ALU sachet

7mm

- 2 sets of 20 staves (40 units per box)
- Pallet: 48 boxes
- Box pallet: 2400 staves

18mm

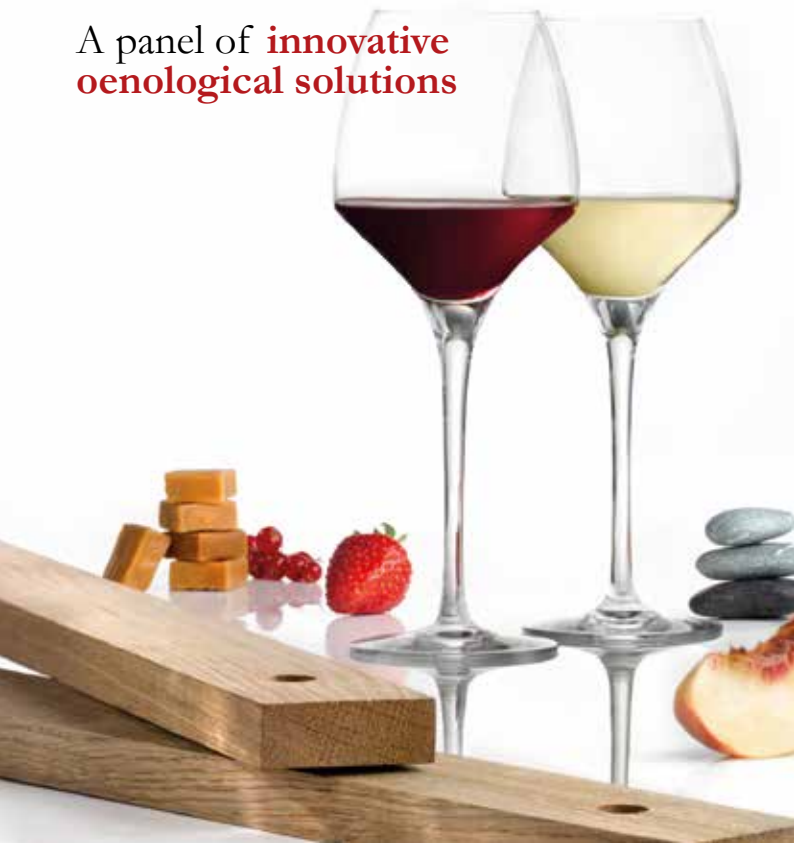
- 2 sets of 8 staves (16 units per box)
- Pallet: 48 boxes
- Box pallet: 880 staves

# OENOSTAVE



## Collection

A panel of **innovative oenological solutions**



## + An accurate sensory profile on a defined wine type

🍷 **A range of 6 products**-from the blend of selected oak staves-tailored to achieve precise, reproducible sensory properties in specific styles of wine.

📏 **Thickness:** 7mm or 18mm

🌍 **Species:** French, European and American oak

🍷 **A wide range:**

<b>Young white wines</b> <b>Mature white wines</b> <b>Sweet white dessert wines</b>	📅 during the Alcoholic Fermentation or immediately afterwards.	🕒 2 to 6 months
<b>Varietal red wines</b> <b>Concentrated red wines</b>	📅 after the Alcoholic Fermentation or immediately after Malolactic Fermentation.	🕒 4 to 10 months



### Packaging:

Heat-sealed PE-ALU sachet

7mm

- 2 sets of 20 staves (40 units per box)
- Pallet: 48 boxes

18mm

- 2 sets of 8 staves (16 units per box)
- Pallet: 48 boxes

# ŒNOBLOCK

Quickly achieve  
**elegance volume  
and complexity**



## + Benefit from a shorter contact time than with staves

### 🔩 A practical and efficient tool:

- to provide complexity and quality usually found in thick, high-end staves,
- ease of use thanks to the infusion bag.

📏 Thickness: 18mm

🌳 Species: French and American oak

🎯 A precise aromatic profile depending on toasting:

- 🔥 **Untoasted:** fruity, fresh expression and increased volume, also freshen-up over-ripe grapes
- 🔥 **Medium:** aromatic complexity and respect for the fruit
- 🔥 **Medium+:** addition of toasted notes and touches of vanilla
- 🔥 **High:** hints of smoke and spice (clove); lingers on the palate

📅 When to use:

- **Red Wines:** contact is possible as soon as the fermentation starts.
- **White or Rosé Wines:** contact is possible on clarified musts, at the start of the fermentation or as soon as alcoholic fermentation ends.

🕒 Contact Time: **1 to 4 months**

### 📦 Packaging:

PE-ALU bag  
Infusion bag: 9kg  
Pallet and box pallet: 30 bags

# ŒNOCHIPS

A range of chips dedicated  
to wine aging



## + A quick integration of balanced oak sensations

⌚ This top-of-the-line tool enables winemakers to obtain distinctive, **reproducible sensory profiles, while benefitting from faster extraction rate.**

🌿 Species: French, European and American oak

🔥 Toasting: Air convection toast, with specific toasting protocol for each species.

🎯 Aromatic profiles:

- **Red Wines:** enhance your wine style with elegant touches of oak. Lift red or black fruit notes, contribute volume of texture on the palate while carrying fruit length on the finish. It can also add more elegant touches of oak to introduce the perception of sweet spices, chocolate and vanilla.
- **White Wines:** encourage the feeling of citrus and mineral notes and the feeling of riper fruits (poached pears, cinnamon, spices, mango, banana, peach, passion fruits) with hints of vanilla.

📅 When to use:

- **Red Wines:** after Malolactic Fermentation.
- **White Wines:** during aging.

🕒 Contact Time: **from 1 to 4 months**



### **Packaging:**

PE-ALU bag  
Infusion bag: 9.1 kg  
Box pallet: 30 bags  
No packaging in pallet available

# ŒNOSTICK

A unique tool for **high-end aging** in used barrels



## + An oenological innovation for ensuring quality of wines matured in aged barrels

- 🍷 A specific association of oak species cured and heated specifically to ensure quality and cost effectiveness of wines matured in aged oak barrels.
- 🍷 Species: French, European and American oak
- 🍷 A complete range for still and sweet White Wines, concentrated and dry Red Wines and Spirits.
- 📅 Implementation: during alcoholic fermentation or on aging.
- 🕒 Contact Time: **from 6 to 8 months**



### ŒNOSTICK micro

The oak aging DIY KIT to create your micro-cuvées

#### 4 sets to let your creativity flow:

- **Français Gourmandise:** floral notes, fruit in syrup, freshness.
- **Américain Élégant:** fruity notes, sweetness, roundness and balance.
- **Français Epicé:** spicy notes of dried fruits and cocoa; volume and richness.
- **Américain Intense:** intense notes of vanilla and toast.

#### Packaging:

##### ŒNOSTICK

- Individual PE-ALU bag per reference
- 3 to 5 systems per box
- Packaging in pallet and box pallet

##### ŒNOSTICK micro

- 12 sticks per box
- 1 stainless steel cable



# ŒNOFINISHER

**The ultimate optimization**  
of your wines and spirits in  
record time



**+** A finishing touch for an effective  
and stable enhancement up  
until the consumption of your  
wines and spirits

- 🌳 **Compacted oak chips for the fast treatment of wines and spirits.**
- 🌳 **Species:** each blend incorporates a combination of woods selected from French and American oak.
- 🔥 **Toasting:** air convection toast
- 🎯 **Aromatic profiles for wines:**
  - Imparts sweet notes (fruity, pastry),
  - Imparts smoked and roasted notes,
  - Imparts vanilla, caramel and ripe fruit notes.
- 🎯 **Aromatic profiles for spirits:** supplement certain compounds that used barrels may lack:
  - Floral and fruity notes (when aging in fine-grained American or French oak barrels), spices and vanilla
- 📅 **When to use:** end of maturing or finishing (before stabilization then filtration).
- 🕒 **Contact Time: from 1 to 3 weeks**



## **Packaging:**

12 bricks per PE-ALU bag  
8 to 9kg box with holding handles  
Pallet: 54 boxes - Demi box pallet: 648 bricks

# A WORLDWIDE PRESENCE

More than 5000 customers in 45 countries

## SEGUIN MOREAU

Avenue de Gimeux - CS 10225 Merpins  
16111 COGNAC Cedex  
Tel.: +33 (0)5 45 82 62 22  
Fax: +33 (0)5 45 82 14 28  
info@seguin-moreau.fr

## SEGUIN MOREAU Bordeaux

16, quai Louis XVIII  
33000 BORDEAUX  
info@seguin-moreau.fr

## SEGUIN MOREAU Bourgogne

ZAC du Pré Fleury - Les Creusottes Nord  
71150 CHAGNY  
Tel.: +33 (0)3 85 87 22 23  
Fax: +33 (0)3 85 87 22 34  
chagny@seguin-moreau.fr

## SEGUIN MOREAU Napa Cooperage

151 Camino Dorado  
NAPA, CALIFORNIA 94558  
UNITED STATES  
Tel.: +1(707) 252-3408  
Fax: +1(707) 252-0319  
info@seguinmoreau.com

## SEGUIN MOREAU Australia

Unit 1 / 257A Hanson Rd - WINGFIELD  
SOUTH AUSTRALIA 5013  
Tel.: +61 (0)8 8406 2000  
Fax: +61 (0)8 8406 2001  
admin@seguinmoreau.com.au



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We are available to assist you  
and share our expertise.

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