



# OENOCHIPS®



## Exception

### TECHNICAL SPECIFICATIONS :

**Species**  
French oak

**Toasting**  
Untoasted

**Hygrometry rate**  
6 %

**Packaging**  
Polyester infusion bag of 9 kg (20 lbs).  
Secondary packaging of polyester and white polyethylene.

### DID YOU KNOW ?

SEGUIN MOREAU's research team has demonstrated oenological properties of oaks can vary significantly from one tree to the next, even on a same plot of forest.



### A PREMIUM CHIP FOR A SWEET PROFILE

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.

### A PRECIOUS RAW MATERIAL

The French oak for OENOCHIPS *Exception* undergoes a **very strict selection process, chosen from the best of the French oak "futaies."**

This unique analytical selection process enables a taste result never achieved before and a **perfect reproducibility**. It is the fruit of decades of research led by SEGUIN MOREAU.

### WHY USE OENOCHIPS *Exception* ?

- To impart **elevated sweetness in the mouth and well-balanced aromatic impact: provides intense fruity notes without oakiness.**
- To achieve **balanced wines with rounded volume, richness and lengthy finish.**
- To further **enhance a wine's value and obtain a strong return on investment.**

### OPTIMIZING WINE/WOOD CONTACT TIME

With OENOCHIPS *Exception* **sensations of sweetness will develop quickly.**

Recommended contact time varies from one to three months, depending on desired oenological objectives.



## RECOMMENDED DOSES AND SENSORY IMPACT

	ENOLOGICAL OBJECTIVE	SUGGESTED DOSAGE	RECOMMENDED CONTACT TIME
LIGHT RED WINES	Intense fruity notes. Richness and length in the mouth	1 - 3 g/L	Beginning or end of aging. 1 to 2 months
CONCENTRATED RED WINES	Richness, length and aromatic complexity, without oaky notes	2 - 6 g/L	Beginning or end of aging. 2 to 3 months
PRESS WINE (vegetal, tannic)	« Coating » of tannins. Increased volume and balance. Reduction of herbaceous notes in favor of riper notes.	3 - 6 g/L	Beginning or end of aging. 2 to 3 months
RED OR WHITE WINES	Soft and exotic notes. Increased sweetness, better mouthfeel	0,5 - 2g/L	Fermentation or during aging. 1 to 2 months



## 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 storage time: The products in the CENOCHIPS® range will retain their sensory properties indefinitely as long as they remain in their original sealed packaging.



## REGULATIONS

Prescribed designations: Pieces of oak wood.

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

The use of pieces of oak wood for winemaking purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.

Our team is available to assist you and share their knowledge. For personalized advice, please contact them at: [oen@seguin-moreau.fr](mailto:oen@seguin-moreau.fr)

### OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...

Discover all our products on [www.seguin-moreau.fr](http://www.seguin-moreau.fr) and contact us at: [info@seguin-moreau.fr](mailto:info@seguin-moreau.fr) if you need any more information.