

ALTERNATIVES



ŒNOFINISHER®

By SEGUIN MOREAU





# CENOFINISHER®

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THE FINAL TOUCH FOR  
WINES AND SPIRITS  
- IN NO TIME!

## TECHNICAL CHARACTERISTICS:



### References

- The Original
- Toast Booster
- Vanille Booster
- Freshness Booster

### Dimensions of each brick

L 5.98 inches x W 2.4 inches x H 3.07 inches

### Unit average weight

- . The Original: 1.65 lbs
- . Toast Booster: 1.40 lbs
- . Vanille Booster: 1.65 lbs
- . Freshness Booster: 1.65 lbs

### Species available

Each blend incorporates a combination of woods selected from French and American oak.

### Toasting

Air convection toast, with a specific toasting protocole for each species.

### Packaging

- 12 bricks per infusion bag
- . The Original: 19.8 lbs
- . Toast Booster: 16.7 lbs
- . Vanille Booster: 19.8 lbs
- . Freshness Booster: 19.8 lbs
- PE-ALU bag
- Box with handle holes



## CENOFINISHER® IS

- **An oak chip for the fast treatment (1-3 weeks) of wines and spirits.**
- **Compact** to facilitate storage and use, while limiting inhalation of the oak dust by users.
- **An effective and stable enhancement up until the consumption of your wines and spirits.**

## USING CENOFINISHER® PROVIDES

- **Efficient treatment, modifying the sensory profile in very little time:**

- |                   |   |  |
|-------------------|---|--|
| The Original      | → | Enhanced sweet notes (fruity, pastry)                              |
| Toast Booster     | → | Imparts smoked and roasted notes                                   |
| Vanille Booster   | → | Imparts vanilla, caramel and ripe fruit notes                      |
| Freshness Booster | → | Enhanced fruity and/or floral notes (depending on the wine matrix) |

## THE BEST OF OAK

CENOFINISHER® components come exclusively from the best selection and maturation processes of oak used by our cooperages.

Raw material quality is rigorously checked at every stage of the CENOFINISHER® manufacturing process, giving you guaranteed precision and regularity.





## FOR WHICH WINES/SPIRITS? FOR WHAT PURPOSE?

REFERENCE	MATRIX	WHEN	DOSAGE g/L	CONTACT TIME	CENOLOGICAL OBJECTIVE
The Original	RED WINES	End of maturing (potentially fermentation)	0.5 - 2g/L	1 week	Jam, spices, added volume
	WHITE WINES /ROSÉS	End of maturing (potentially fermentation)	0.5 - 2g/L	1 week	Candied fruits, vanilla, roundness in the mouth
	SPIRITS	Finishing (before stabilization then filtration) or use on white spirits before aging in used barrels	2 - 15g/L	2 to 3 weeks	Vanilla, nuts, cocoa, richness and roundness in the mouth
Toast Booster	RED WINES	Finishing	0.2 - 1g/L	1 week	Spices (clove, pepper), roasted or even smoked notes (depending on the dose), added volume and roundness
	WHITE WINES	Finishing or alcoholic fermentation	0.2 - 0.5g/L	1 week	Smoked and spiced notes, increased complexity and length
	SPIRITS	Finishing (before stabilization then filtration)	2 - 5g/L	1 to 2 weeks	Spices and smokiness A high dosage will impart peaty notes
Vanille Booster	RED WINES	Finishing (possible before conditionnement)	1 - 3g/L	1 week	Ripe fruits, vanilla, pastry and roundness
	WHITE WINES /ROSÉS	Finishing (possible before conditionnement)	0.5 - 2g/L	1 week	Fruit syrups, added structure
	SPIRITS	Finishing (before stabilization then filtration) or use on white spirits before aging in used barrels	5 - 15g/L	3 weeks	Stewed fruits (fruits cuits), pastry and roundness in the mouth
Freshness Booster	CONCENTRATED RED WINES	End of the ageing (aging) process or end of the maturation process (possibly fermentation)	1 to 2g/L	1 to 2 weeks	Enhanced aromatic expression, fruity and floral notes, roundness on the palate
	RIPE WHITE WINES (Chardonnay)	End of the ageing/aging process or alcoholic fermentation	0.7 to 1.5g/L	1 to 2 weeks	Expressive notes of exotic fruits
	SPIRITS	On clear spirits before ageing/aging in second-hand barrels or for finishing if the intake from second-hand barrels is insufficient	2 to 5g/L	2 to 3 weeks	Fruité et floral, gain de structure



## IMPLEMENTATION

Infuse CENOFINISHER® in the wine/spirit using the provided infusion net. This enables easy removal of the chips, and the treatment presents no risk of pump deterioration.

To ensure an optimal extraction, we recommend a short and regular stirring of CENOFINISHER®, twice to 3 times a week (10% of the volume by pumping or nitrogen injection).

To fully benefit from the properties of CENOFINISHER®, wines should be covered in free SO<sub>2</sub> (20 à 30 mg/L).

The infusion bag is sufficiently fine, so as to not modify the filterability. Treatment is possible both after filtration and just before filtration between packaging and bottling.

For spirits, treatment may lead to slight haziness in the liquid; we recommend treatment prior to stabilization, then filtration.

## DID YOU KNOW?

- When oak is reduced to small chips, most of its volatile compounds are extracted in a few days only: the wood 'grain' having been cut, rapid extraction is in fact favoured.
- The same compound may have a different effect depending on its concentration in the wine and its possible sensory interactions with other molecules. We have taken these phenomena into account while formulating CENOFINISHER®.
- CENOFINISHER® was designed to provide specific, stable profiles for the duration of your wines' and spirits' commercial lives, even at very low doses. Our R&D work has shown excellent stability in the results at least 2 years after treatment.

## 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 CENOFINISHER® range will retain their sensory properties indefinitely as long as they remain in their original sealed PE-ALU packaging. Once you have opened the package, unused bricks should be kept in the original carefully resealed bag. They can then be kept for one year without quality impairment.

## QUALITY AND SAFETY

The CENOFINISHER® range is produced under strict manufacturing conditions intended to guarantee food safety and meet current regulatory requirements. The choice of highest quality packaging materials ensures maximum protection against potential contamination during transport and storage.

Quality and food contact certificates are available on request via: [info@seguinmoreau.com](mailto:info@seguinmoreau.com)

## REGULATIONS

Prescribed designations: Pieces of oak wood used in wine process making.

- . Regulation CE N°1507/2006 and CE 606/2009. Regulation CE 1935/2004 and 2023/2006 on materials intended to come into contact with food
- . Regulation N°03/2005 and N°430/2010 of the CEnological
- . Codex adopted by the OIV (International Organisation of Vine and Wine)
- . Regulation CE 10/2011 and its amendments, on plastic materials in contact with food.

SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.

## INTERESTED IN TRYING OUT CENOFINISHER®?

Our team is available to assist you and share their knowledge of CENOFINISHER®.  
For personalized advice, please contact them at: [info@seguinmoreau.com](mailto:info@seguinmoreau.com)

**OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...**  
Discover all our products on [www.seguinmoreaunapa.com](http://www.seguinmoreaunapa.com).

