



ŒNOFIRST®

By SEGUIN MOREAU





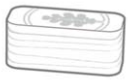
CENOFIRST®

By SEGUIN MOREAU



AN INNOVATIVE BRICK OF CHIPS
DESIGNED FOR FERMENTATION,
BOTH EFFICIENT AND EASY TO USE



TECHNICAL CHARACTERISTICS:



Dimensions
5.98" L x 2.4" D x 3.07" H

Unit weight
1.65 lbs / brick

Species

R00: French oak 
R01: French oak 

Toasting

Air convection

R00: 100% untoasted oak
R01: Combination of toasted and untoasted oak

Hygrometry rate

R00: 6 - 8 %
R01: 6 - 8 %

Packaging

12 bricks per PE-ALU bag
Box with holding handle



CENOFIRST® IS

- 2 compact size models (R00 and R01) designed for fermentation.

Its unique format, patented by SEGUIN MOREAU, takes up **four times less space** than a bag of wood shavings of the same weight.

Its **precise dosage rates provide ease of use** during harvest. The bricks' size optimizes transport and storage costs, and limits the amount of oak dust inhaled in the cellar.

THE USE OF OAK FROM THE BEGINNING OF WINEMAKING ALLOWS

Openness and aromatic clarity:

Certain oak tannins thus ensure a **fruit expression** with greater clarity.

Enhancement of aromatic style:

The oak has a **distinct influence on wine's aromatic profile from the end of the alcoholic fermentation** whether via aromatic compounds supplied from the raw wood or via compounds formed during toasting.

Improved structure and mouthfeel:

SEGUIN MOREAU's researchers have demonstrated the influence of certain groups of compounds on **sweetness, volume and length on the palate of wines.**

Stabilization of the sensory profile:





Both CENOFIRST® formulas have been elaborated to ensure **stable sensory profiles of wines.**





THE BEST OF FRENCH OAK

Since the identity of your wines is formed from the very first stages of winemaking, CENOFIRST® components come exclusively from **the best selection and maturation processes for Haute Futaie oak.**

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

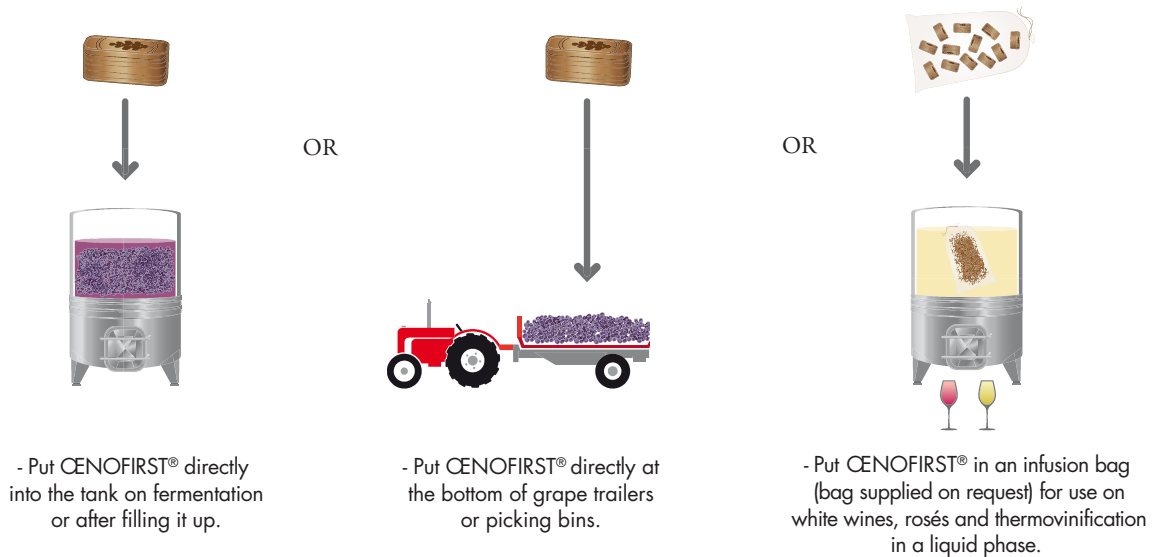
RECOMMENDED DOSES AND SENSORY IMPACT

		WHEN	DOSAGE	UNIT	SENSORY IMPACT
CENOFIRST® R00	RED GRAPE HARVEST	 Upon harvest  On alcoholic fermentation	3-5 lbs / ton	2-3 bricks / ton	Opened aromatics and increased structure
	WHITE MUST	 On alcoholic fermentation	0.5 - 2 g/L	6-10 bricks /1,000 gal	Aromatic maturity and volume in the mouth
	RED MUST	 On alcoholic fermentation	0.5 - 2 g/L	6-10 bricks /1,000 gal	Aromatic roundness and balance

CENOFIRST® R01	RED GRAPE HARVEST	 Upon harvest  On alcoholic fermentation	3-5 lbs / ton	2-3 bricks / ton	Aromatic maturity and mouthfeel
	WHITE MUST	 On alcoholic fermentation	0.5 - 2 g/L	6-10 bricks /1,000 gal	Intense fruitiness and minerality. Volume and length on the palate.
	RED MUST	 On alcoholic fermentation	0.5 - 2 g/L	6-10 bricks /1,000 gal	Stable fruity sensations, volume and length on the palate.

IMPLEMENTATION

CENOFIRST®'s compact size means it dissolves quickly in grape must or wine (within approx. 10 minutes). You can therefore:



DID YOU KNOW?

- CENOFIRST® takes up four times less space than a bag of wood shavings of the same weight.
- The bricks' compact size optimizes transport and storage costs, and frees up cellar space.
- The implementation minimizes the risk of inhaling oak dust, protecting users.



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 CENOFIRST® 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 bag, carefully resealed. They can then be kept for one year without quality impairment.



QUALITY AND SAFETY

The CENOFIRST® 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



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 CEnological 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.



INTERESTED IN TRYING OUT CENOFIRST® ?

Our team is available to assist you and share their knowledge of CENOFIRST®.
For personalized advice, please contact them at: info@seguinmoreau.com

Discover all our products at www.seguinmoreaunapa.com

