

ALTERNATIVES



OENOSTICK®

By SEGUIN MOREAU





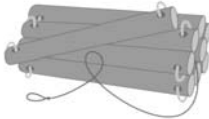
CENOSTICK®

By SEGUIN MOREAU



A UNIQUE TOOL FOR HIGH-END AGING IN USED BARRELS

TECHNICAL CHARACTERISTICS:



Unit weight / volume

V14:	4.4lbs/3L
V18 + V18 Sweet:	5.5 lbs/4L
V22 + V22 Spirits:	6.6lbs/5L

Number of cylinders

V14:	14
V18 + V18 Sweet:	18
V22 + V22 Spirits:	22

Species available

Each reference may contain:

-  French oak
-  European oak
-  American oak

Toasting

Specific combination for each model
(Convection toast)

Individual packaging

Individual PE-ALU

V14:	Box x5
V18 + V18 Sweet:	Box x4
V22 + V22 Spirits:	Box x3

Light packaging

Box pallet, large PE-ALU bag

V14:	170 units
V18 + V18 Sweet:	140 units
V22 + V22 Spirits:	120 units



CENOSTICK® IS

- A set of oak cylinders, cured and heated specifically for full expression of their oenological potential
- An **innovation** for ensuring differentiation and cost-effectiveness of a range of wines aged in used oak barrels

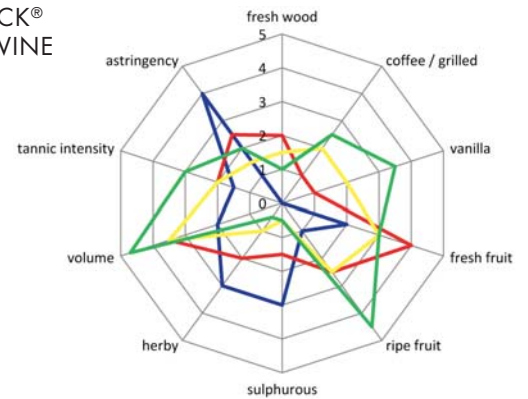
TO A PRECISE AROMATIC PROFILE

All CENOSTICK® models are obtained from complex formulae developed by SEGUIN MOREAU, combining various types of oak and toasting.

All these products have been validated after several years of experimentation with our customers to ensure precise, reproducible sensory profiles.

EXAMPLE:
SENSORY IMPACT OF CENOSTICK®
ON A CABERNET SAUVIGNON WINE
(14.5%vol., 6-month contact time)

- CENOSTICK® V14
- CENOSTICK® V18
- CENOSTICK® V22
- Control:
French oak barrel 5th wine



THE BEST OF OAK










The finest wines and spirits all rely on a complex balance, which is why our CENOSTICK® combines oak wood of different profiles and potential.

Specific toasting processes have been developed for each oak, tailored to respect the wood's innate Oenological Potential. The qualities of the oak carefully selected by SEGUIN MOREAU are enhanced during this crucial part of the production process.



WHICH WINE/SPIRIT, WHICH OBJECTIVE?

Preferred use for each model:

Reference	MATRIX	Contact time	RECOMMENDATIONS FOR USE	SENSORY IMPACT
V14	RED WINES	6 to 8 months	 On aging	Freshness, open aromas, oaky notes.
	WHITE WINES		 During or immediately after alcoholic fermentation	Respect for the fruit, freshness and increased volume.
V18	RED WINES	6 to 8 months	 On aging	Ripe fruit and mellow oaky notes (vanilla, spices). Roundness and length.
	WHITE WINES		 During or immediately after alcoholic fermentation	Ripe fruit and sweetness.
V22	CONCENTRATED RED WINES	6 to 8 months	 On aging	Soft oaky notes (vanilla), full-bodied, powerful mouthfeel.
	WHITE WINES		 During or immediately after alcoholic fermentation	Soft toasty notes, full-bodied mouthfeel.
V18 Sweet	DRY RED WINES	6 to 8 months	 On aging	Vanilla toasty notes. Roundness and sweetness mouthfeel.
	SWEET WHITE WINES		 During or immediately after alcoholic fermentation	Candied fruit, soft aromas. Volume, balance and length on the palate.
V22 Spirits	SPIRITS, RUMS, BRANDIES, WHISKIES (50 to 70% vol)	6 to 8 months	 Throughout aging (before or after reduction)	Intense, golden color. Soft, complex aromas (vanilla, candied fruit). Volume and balance on the palate.



IMPLEMENTATION

• IMPLEMENTATION ADVICE:

1. Put **all** the CENOSTICK® inserts into a pre-washed, disinfected empty cask.
2. Fill the cask up completely.
3. Refill the cask and regularly top up during the first month.

• USE ADVICE:

It is important to check the wine's active SO₂ coverage every two weeks during aging. Before adding wine or collecting samples, we advise a slight stirring of the wine to facilitate extraction of wood compounds and the homogeneous oxygen distribution imparted by CENOSTICK®.

In case of implementation in a full barrel, please previously remove the wine volume corresponding to the CENOSTICK® selected.



DID YOU KNOW ?

- The cylindrical shape, as well as the dimensions of CENOSTICK® inserts, are designed to optimize perpendicular contact of the oak grain (as with barrels).
- Surface contact area is deliberately reduced, so the wine/wood exchange speed is comparable to that of one obtained in barrel. The cylindrical shape enables slow diffusion of oxygen from wood towards wine.



STORAGE CONDITIONS

CENOSTICK® will retain its sensory properties indefinitely as long as the product remains in its original sealed PE-ALU packaging. CENOSTICK® inserts retain their quality, provided they are stored in their original PE-ALU bag.



QUALITY AND SAFETY

The CENOSTICK® range is subject to rigorous manufacturing conditions that aim to guarantee food safety and to meet current regulatory requirements. The choice of highest quality packaging materials ensures maximum protection against potential contaminations during transport or storage.

Quality and food approval certificates are available on request: 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 CENOSTICK® ?

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

OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...
Discover all our products on www.seguinmoreaunapa.com.

