



OUR RANGE BARRELS AND TOASTS

Spirits

LEADER IN RESEARCH ON THE EXCHANGES BETWEEN SPIRITS AND OAK, SEGUIN MOREAU PUTS ALL ITS KNOW-HOW AT THE SERVICE OF YOUR CREATIVITY AND THE CUSTOMIZATION OF YOUR SPIRITS.

OUR RANGE OF « BARRELS »

Seguin Moreau offers a range of barrels from **114 to 400l** in size, dedicated to the spirits with the capacity affecting on:

- The intensity of the wood notes
- The quantity of oxygen and thus the aromatic development of eaux-de-vie
- Consumption intensity and thus the aromatic concentration of the compounds produced during the maturation process

The choice of the wood's origin is also very important. Indeed, the various origins of oak vary widely. SEGUIN MOREAU **carefully controls the origins of its wood** and has unique experience in determining **its ability to guide the sensory profiles of eaux-de-vie**.

Below, a board showing the main combinations. For more information, our consultant oenologists are at your disposal: oen@seguin-moreau.fr

	FRENCH OAK		AMERICAN OAK	CAUCASIAN OAK
L	Large Grain	Fine Grain		
114 L		Whisky		
200 L			Bourbon / Rum	
225 L			Whisky / Rum	Whisky/Rum
350 L	Cognac / Whisky / Rum	Cognac / Whisky / Rum		
400 L	Cognac / Whisky / Rum	Cognac / Whisky / Rum		

OUR RANGE OF « TOASTS »

Thanks to close collaboration with its customers, the Seguin Moreau cooperage has acquired specific know-how for the elaboration of casks for spirits and thus offers a wide range of toasts: specific toasts for the Cognac Houses, but also for distillers and micro-distilleries, producers of Bourbon or Whiskies.

	COGNAC	BOURBON	WHISKY	RUM
TOAST	SENSORY OBJECTIVES			
FRENCH OAK				
ML 114L			Fruity and floral. Tailored to micro-distilleries for intense oxygenation and quick rotations.	
WL 225L			Vanilla notes, opulent and lingering on the palate.	
WT 225L			Spicy, intensifying the peaty notes. Straight and powerful on the palate.	
SPM (Alcool 2) 350 & 400L	Spice, clove, white pepper notes. Freshness and structure.		Spice, vanilla and crystallised fruit notes. Volume and powerful.	
SPM + (Alcool 1) 350 & 400L	Slightly woody aromas of vanilla, caramel and grilled. Structure and roundness.		Fruity and floral notes for delicate, quickly expressive eaux-de-vie.	Fruity and floral notes.
SPM ++ (Eau-de-vie) 350 & 400L	Intense woody aromas mixed with hints of torrefaction, vanilla and toasted bread. Richness and length on the palate.			Spicy and vanilla notes. Roundness and gourmet.
AMERICAN OAK				
CHAR 1 à CHAR 4 200L *		Fresh and sweet notes going to smoky and barbecue notes.		
VANILLA TOASTING 200L *		Sweetness, complexity and intense aromas of vanilla.		Sweetness, complexity and intense aromas of vanilla..
M+ TH 225 L			Sweet and floral notes.	Exotic fruits. Roundness on the palate.
CAUCASIAN OAK				
ML 225L			Fruity and floral character, respecting the freshness of delicate eaux-de-vie.	Fruity and floral character, respecting the freshness of delicate eaux-de-vie..

* Bourbon barrels, unlike Cognac-type barrels, are heated until the inner surface of the wood is set ablaze. This process, called "charring", is intended to carbonise the inner surface of the barrel. The charred surface also makes it possible to capture the compounds of the distillation process by purifying the eau-de-vie, which is particularly interesting for grain brandies. The 4 types of charring (CHAR1 to CHAR4) are distinguished by the degree of carbonisation from the lowest to the highest. The "Vanilla Toasting" combines the know-how of Cognac toasting and charring.