

ALTERNATIVES



ŒENOSTICK®

By SEGUIN MOREAU





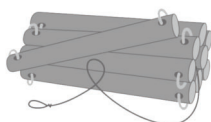
CENOSTICK®

By SEGUIN MOREAU



A UNIQUE TOOL FOR HIGH-END AGEING IN USED BARRELS

TECHNICAL CHARACTERISTICS:



Unit weight / volume

V14:	2.0 kg / 3L
V18 + V18 Sweet:	2.5 kg / 4L
V22 + V22 Spirits:	3.0 kg / 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 specific association of oak species cured and heated specifically for full expression of their œnological potential.
- An œnological innovation for ensuring differentiation and cost effectiveness of a range of wines matured in aged oak barrels.

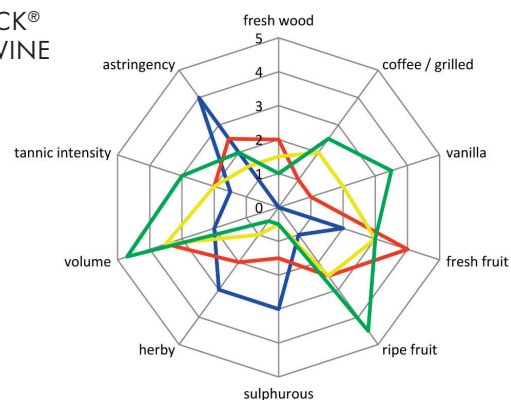
TO A PRECISE AROMATIC PROFILE

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' experimentation with our customers to ensure precise, reproducible sensory profiles.

EXAMPLE:
SENSORIAL 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 œnological 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 ageing	Freshness, open aromas, barely perceptible woody 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 ageing	Ripe fruit and mellow woody notes (vanilla, spices). Roundness and length.
	WHITE WINES		 During or immediately after alcoholic fermentation	Fruit in syrup and sweetness.
V22	CONCENTRATED RED WINES	6 to 8 months	 On ageing	Soft woody notes (vanilla), full-bodied, powerful mouthfeel.
	WHITE WINES		 During or immediately after alcoholic fermentation	Soft woody notes, full-bodied mouthfeel.
V18 Sweet	DRY RED WINES	6 to 8 months	 On ageing	Vanilla woody 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 ageing (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 ageing. Before the addition of wines or collection of samples, a slight stirring of wine is advised to facilitate the extraction of the wood compounds and a 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 and dimensions of CENOSTICK® inserts have been chosen to optimize perpendicular contact with the wood grain (as in barrels).
- The contact surface area is deliberately reduced so that the wine/wood speed exchange is comparable to the one obtained in a barrel. Their cylindrical shape enables a slow diffusion of the oxygen from the wood towards the 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.

REGULATION

Regulatory designation: Pieces of wood used in winemaking.

- . Regulations (EC) No 1507/2006 and (EC) No 606/2009
- . Regulation (EC) No 934/2019 supplementing European Regulation (EC) No 1308/2013 on authorised oenological practices
- . Regulations (EC) No 1935/2004 and (EC) No 2023/2006 on material intended to come into contact with food
- . Regulations No 03/2005 and No 430/2010 of the Oenological Codex adopted by OIV (the International Organisation of Vine and Wine)
- . Regulation (EC) No 10/2011 and its amendments on plastic materials intended to come into contact with food.

Using pieces of oak for oenological 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 CENOSTICK®.
For personalized advice, please contact them at: oen@seguin-moreau.fr

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

Discover all our products on www.seguin-moreau.fr and contact us at: info@seguin-moreau.fr if you need any more information.

