



SEGUIN MOREAU OAK-ACACIA BARREL, FRAÎCHEUR



Fraîcheur is intended for white wines that the winemaker seeks to express grape variety specificity, while still respecting the wine's fresh and floral character.

Principal grape varieties recommended: Chardonnay, Sauvignon blanc, Sémillon, Muscadelle, Marsanne, Roussanne, Viognier, Verdejo, Pinot gris, Riesling, Petit and Gros Manseng.

Oak profile provided by Fraîcheur:

- Structure: Preserves the elegant and vivacious character of the wine,
- Aroma: Light notes of lime, white flowers, fresh and subtle aromas.

IMPLEMENTATION



- Alcoholic fermentation: Recommended in barrels, either complete or partial, depending on cellar practices.
- Recommended aging duration in barrel: 5 to 8 months on lees after fermentation.
- Rackings: No intermediate rackings, only one final racking.

We advise against carrying out rackings during aging. This could provoke premature oxidation of the wine, due to the sudden supply of oxygen and loss of lees, which play a necessary protective role. It would act in opposition to the oenological objective of preserving freshness and specificity.

PRODUCT VARIANTS

VARIANT	PRODUCT CODE	PRICE
Bordeaux Export 225 L		Gross price: 6 014 € Net price: 4 889 €
Bourgogne Export 228 L		Gross price: 6 549 € Net price: 5 324 €
300L Barrel		Gross price: 7 912 € Net price: 6 433 €
500L Barrel		Gross price: 9 623 € Net price: 7 824 €