



OENOFIRST®

By SEGUIN MOREAU





CENOFIRST®

By SEGUIN MOREAU



CENOLOGICAL OAK

SEGUIN MOREAU COOPERAGE, THE LEADER IN RESEARCH ON WINE AND WOOD EXCHANGES, MOBILIZES ITS KNOW-HOW, BRINGING YOUR CREATIVITY TO LIFE AND PERSONALIZING YOUR WINES.

TECHNICAL CHARACTERISTICS:



Dimensions

Length: 11.8 inches
Diameter: 3.95 inches

Unit weight

4.4 lbs/log

Species

R00: French Oak 
R01: French Oak 

Toasting

R00: 100% untoasted oak
R01: Combination of toasted and untoasted oak
(Convection toast)

Hygrometry rate

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

Packaging

4 logs PE-ALU bag
Box with holding handle



CENOFIRST® IS _____

A new product —a compact log— 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 logs' compact size optimizes transport and storage costs, and limits the amount of oak dust inhaled in the cellar.

In addition to protecting against dust, CENOFIRST® has been checked at every stage of its manufacturing process, giving you guaranteed safety and consistency.

THE BEST OF OAK _____

CENOFIRST® wood is derived exclusively from the same selection and undergoes the same aging procedures as cask wood used for coopering SEGUIN MOREAU's Haute Futaie French oak barrels.

THE CENOFIRST® RANGE _____

CENOFIRST® comes into two models, R00 and R01, designed with recipes to create optimal aromatic profiles. They provide structure, along with roundness to the mouthfeel. CENOFIRST® also helps to reduce vegetal characteristics.

THE BENEFITS OF CENOFIRST® _____

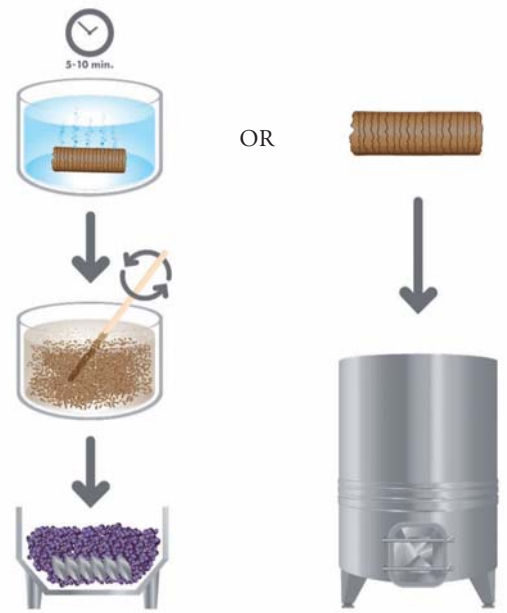
- Compact size, optimizing transportation and storage expenses
- Precise dosages and ease of use from grape harvest stage, in crusher on arrival at the winery or directly in fermentation tank
- Protection of users via minimized risk of inhaling oak dust
- Oak monitored throughout its production cycle for consistency and quality.

IMPLEMENTATION

When in contact with liquid, CENOFIRST® dissolves quickly—within approximately ten minutes in grape must and in wine.

You can therefore:

- Add the logs into tank (once it is full, so it dissolves properly)
- Add the logs into the crusher, where you will rehydrate them prior to mixing with grapes.



RECOMMENDED DOSES AND SENSORY IMPACT

	WHEN	DOSAGE	UNIT	SENSORY IMPACT CENOFIRST® R00	SENSORY IMPACT CENOFIRST® R01
RED GRAPE HARVEST	Upon harvest or during racking while fermentation occurring	3-5 lbs / ton	1 log / ton	Open aromatics and increased structure	Aromatic maturity and mouthfeel
WHITE MUST	From the start of alcoholic fermentation	0.5-2g/L	2-4 logs / 1000 gal	Aromatic maturity and volume	Intense fruitiness and minerality. Volume and length on the palate
RED MUST (ROSÉ)	From the start of alcoholic fermentation	0.5-2g/L	2-4 logs / 1000 gal	Aromatic maturity and volume	Stable fruity sensations, volume and length on the palate

DID YOU KNOW?

Certain oak tannins help control sulfur odors, ensuring that a wine's fruit is expressed with greater clarity.

Whether via aromatic compounds from raw wood (lactones, eugenol, etc.) or from toasted wood (aromatic aldehydes, furans, etc.), oak has a distinct influence on wine's aromatic profile beginning with alcoholic fermentation.

The qualitative and quantitative combination of compounds supplied by oak is complex and a key parameter in the sensory profile towards the end of wine aging and during its shelf-life. Both CENOFIRST® recipes have been calibrated to ensure certain sensory profiles.

STORAGE CONDITIONS

Recommended storage time: CENOFIRST® products 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 logs should be kept in the original bag and carefully resealed. They can then be kept for one year without quality impairment.

Unused logs must always be kept in their carefully resealed original bag. In this way, they can be kept for one year without impairing their quality.



CONTACT

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



QUALITY AND SAFETY

The CENOFIRST® 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: Oak wood pieces.

- . Regulation EC N°1507/2006 dated the 11th October 2006.
- . Resolutions n°03/2005 and n°430/2010 of the œnological Codex adopted by the OIV.
- . Regulation EC N°606/2009 dated the 24th July 2009, appendix 9.

The use of oak wood pieces for œnological usage is subject to regulation. SEGUIN MOREAU cannot be held responsible for improper usage of its products.

