



OENOSTICK®

By SEGUIN MOREAU





CENOSTICK®

By SEGUIN MOREAU



BARREL INSERT

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:

Length: 27.5" Diameter: 1.18"

Number of cylinders

W6: 6 W8: 8 W10: 10

Unit Weight

W6: 4.4 lbs W10: 6.6 lbs
W8: 5.5 lbs

Volume occupied in the barrel

W6: 3 L W8: 4 L W10: 5 L

Dosage (for a 225 L barrel)

W6: 7.5g / L W10: 12g / L
W8: 9g / L

Composed of

W6 and W8:

 French Oak

W10:

 French Oak

 American Oak

Toasting

Specific combination for each model
(Convection toast)

Barrel Inserts in PE-Alu

W6, W8, W10: Box of 5

CENOSTICK® IS: _____

- **An œnological innovation** for ensuring differentiation and cost effectiveness of a range of wines matured in aged oak barrels.
- **A specific association of oak species** cured and heated specifically for full expression of their œnological potential.
- A unique tool that ensures **flavor profile complexity and authenticity** of your wines.

THE CENOSTICK® RANGE _____

W6: Discreet oak notes that retain the wines' fundamental **fruity expression**. Increase in **volume** with no excessive structuring to **preserve roundness and balance** on the palate.

W8: Notes of **red fruit**, along with hints of **spice and vanilla**. Provides **volume and roundness** without added tannic sensation.

W10: Ripe fruit aromas and **soft oak notes** (vanilla, toast). **Volume and sweetness** with soft and nuanced finish.

THE BEST OF OAK _____

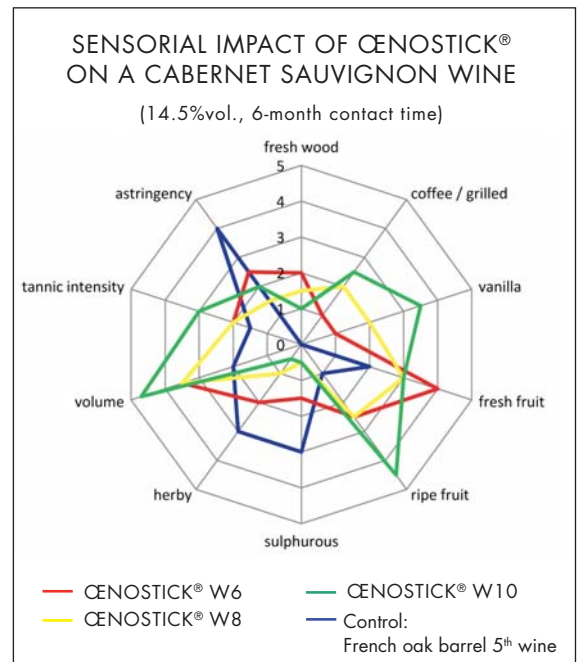
CENOSTICK® is derived from the same selection and undergoes the same aging procedures as cask wood used for manufacturing SEGUIN MOREAU barrels:

- Sessile oak from French Haute Futaie forests sustainably managed by the National Forestry Commission,
- American white oak from Midwest and Appalachian forests,
- Proactive aging adapted to each oak species in order to reveal its œnological potential.



WHICH WINE? WHICH OBJECTIVE?

	W6	W8	W10
• Light red wines	For mellow oak impact and balance on the palate	For added structure and aromatic softness	For potential blending
• Ripe, concentrated red wines	For subtle oak ("fruit and volume")	Provides oak perception without overpowering the fruit; lends roundness to the mouthfeel	For aromatic complexity and strength on the palate
• Concentrated press wines	Highly limited impact	Amplifies fruit impact and contributes rounded volume	For aromatic softness and mid-palate balance
• White wines	Respects freshness and minerality	Accentuates ripe fruit and subtle sweetness	In fermentation and maturing for oak impact and roundness



IMPLEMENTATION

• Installation:

CENOSTICK® is pre-mounted and its 2 stainless steel 316L screws make it fast and easy to install. We recommend that you seek the assistance of a qualified technician to ensure that the barrel is fully sealed after reassembly.

• Putting CENOSTICK® in contact with wine:

Red wines: just after alcoholic fermentation.

White wines: during alcoholic fermentation (ideally -10, -20 density points) or just after.

• Recommended contact time: 6 months minimum.

A longer contact time is possible with no risk of damaging the organoleptic profile.

• Recommendation:

We recommend that wine be maintained at a level of molecular active SO₂ higher than 0.6mg/L and that this level be checked after 2 weeks of wine/ CENOSTICK® contact time. Close monitoring should be carried out during aging in order to limit the risks of alteration germs developing.



DID YOU KNOW?

• The dimensions, shape and position of the cylinders in the barrel have been carefully designed to obtain an optimum enhancement of wines aged in used wine barrels:

- Input of qualitative new wood according to slow wine/wood exchange kinetics (closer to barrel aging)
- Restoration of progressive oxygen contribution, suited to the desired organoleptic profiles

• CENOSTICK® has been designed to complement winemaking methods:

- Racking and barrel cleaning made easier by the cylinders' positioning
- CENOSTICK® contributes to get less reduction and a balanced perception of oak



CONTACT

Our representatives are available to assist you and share their knowledge of CENOSTICK®.

For personalized advice, contact them at: info@seguinmoreau.com

STORAGE CONDITIONS

This product is sensitive to odors and airborne contaminants. For best results, store in its original packaging, with no ground contact and in a cool and odorless environment.

Recommended shelf life: after opening, keep the unused barrel inserts in their carefully sealed original PE-Alu packaging. Use them within a year of opening.

CENOSTICK® will keep its organoleptic properties if carefully stored in its unopened and sealed original PE-Alu packaging.

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.

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.

