THE UNIQUE COMBINATION OF TWO ICÔNE SELECTIONS

SEGUIN MOREAU BELIEVES CERTAIN WINES MERIT SOLUTIONS THAT ENABLE THEM TO FULLY REVEAL THEIR POTENTIAL WHILE RESPECTING THEIR UNIQUE CHARACTER AND THE ORIGINAL EXPRESSION OF THE FRUIT.

ICÔNE is:

> An exclusive process for oak wood selection, by method of its chemical composition. We identify wood’s capability of generating a particular oak profile for specific styles of wine. We refer to the "Œnological Potential" of the wood.

> A range of barrels that enables the reproducibility of the aging process in order to enhance the unique quality of your wine, consistently year after year.

**Synergie** WHEN SPECIES BLEND TO SERVE AN ŒNÔLOGICAL GOAL

In the 2000s, SEGUIN MOREAU was the first cooperage to study oenological complementarities between French and American oak. We applied that empirical knowledge to wood selection, leading to the Convergence barrel.

Now, the ICONE process has built upon that historical research, and our oak selections are refined by analyzing both tannic and aromatic compounds. We are now able to blend the enological benefits of these two species, in order to reach a precise and reproducible oak profile.

This barrel, called **Synergie**, completes the ICÔNE range and is dedicated to high-end red wines. It enables respect of the fresh red fruit aromas and provides roundness on the palate.

THE ICÔNE SELECTION PROCESS

During the processing of the rough staves, SEGUIN MOREAU takes samples of wood in quantities proportional to the surface area that each stave will occupy in the barrel.

The samples are analyzed in the SEGUIN MOREAU laboratory, where they are measured for the concentration of the various aromatic and structuring molecules that figure in the ICÔNE mathematical selection model.

The results of the analysis, once processed, determine the Œnological Potential.
WHICH WINES? WHICH OBJECTIVES?

Synergie is primarily intended for concentrated red wines aged in oak barrel. It works well with Cabernet Sauvignon, Cabernet Franc, Zinfandel, Merlot, Malbec, Syrah and Tempranillo.

The oak profile imparted by ICÔNE Synergie is fruity, balanced and round.
- French oak respects the fruit’s freshness and gives structure to the palate, with balanced tannins and a moderate form of sweetness.
- American oak amplifies aromatic sweetness and roundness on the palate.

IMPLEMENTATION

- ICÔNE Synergie has been tested and quantified for both malolactic fermentation in barrel and also later barrel aging.
- Potential duration of oak aging: 6 to 12 months.

The oak profile is balanced with good structure after six months. Aging can continue for six more months - for 12 months total, depending on the wine’s characteristics (variety, concentration) and targeted œnological objectives.

DID YOU KNOW?

- The ICÔNE concept is the one and only process of its kind that is able to correlate the molecular composition of the barrel’s oak with organoleptic result achieved in the wine at the end of aging, designed to reach the sensorial objectives you aim for.
- ICÔNE: An unprecedented project
  - Twelve years of fundamental research
  - Four years of global applied research in wineries with:
    - more than 10,000 analyses of oak wood
    - more than 3,000 barrels
  - An in-house laboratory
  - Testing performed at more than 200 wineries worldwide.

QUALITY & SAFETY

ICÔNE Synergie is subject to rigorous manufacturing conditions that aim to guarantee food safety and to meet current regulatory requirements.

Quality and food approval certificates are available on request: info@seguinmoreau.com
CONTACT

Our representatives are available to assist you and share their knowledge of ICÔNE Synergie.

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

www.seguinmoreau-icon.com

"Inspired by the past, built for the future"