OUR PRODUCT RANGE

Spirits

AS A LEADING CENTER OF RESEARCH ON THE INTERACTION BETWEEN SPIRITS AND OAK WOOD, SEGUIN MOREAU HAS DEVELOPED PEERLESS EXPERTISE IN THE COOPERAGE FIELD. OUR GOAL IS TO SUPPORT YOUR CREATIVITY AND ALLOW FOR CRAFTING SPIRITS OF UNIQUE CHARACTER.

OUR BARREL RANGE

350L COGNAC BARRELS
The heritage of an age-old tradition on spirits
- French Oak, Large grain
- Toast levels: Alcohol 1 / Alcohol 2
- Also available in a 400L format

The ancestral aging tool traditionally used by the most famous Cognac houses, for full-bodied and elegant spirits.

Our toasting range will enable you to choose between two effects—freshness, spices and structure (Alcohol 2) and vanilla, roasted and rounded notes (Alcohol 1).

200L BOURBON BARRELS
The key reference of the American market
- White American Oak
- Toast levels : from CHAR #1 to CHAR #4

A wide toasting range, aimed at adapting your barrels to your oenological objectives. We are also able to identify toast levels specifically designed to meet your requirements.

INNOVATION: 100L BARRELS
Especially developed for craft distilleries
This 100L barrel range has been especially developed for craft distilleries, and allows for increased contact area and better oxygenation, resulting in faster spirit and wood exchanges and allowing for balance to be achieved in a few weeks.

a) American Oak U-STAVE (Toast level: CHAR #1)
b) French Oak (Toast levels: ML or Alcohol 1)
c) 2 Options to Blend Woods:
   - French Oak body (ML toast) + Acacia heads
   - French Oak body (ML toast) + Cherrywood heads

The different types of wood enable you to personalize your spirits’ aromatic palate.
OUR OAK ALTERNATIVE RANGE

ŒNOSTAVE®

Collection

Oenological staves for repeatable and specific oak notes

- For BRANDIES:
  - **VS**: Intensely fruity and full-rounded
  - **XO**: Aromatic ripeness, volume and softness on the palate

- For RUMS:
  - **Origin**: Traditional style; opulent and gourmet
  - **Tradition**: Complexity, maturity, good length and well-balanced

For those who favor aging spirits in tanks, we have developed this range of staves.

ŒNOSTICK®

By SEGUIN MOREAU

An efficient tool to assist the aging process in used barrels

ŒNOSTICK can be inserted into your barrels to provide:

- A distinct gold color
- Softness, aromatic complexity and volume on the palate

This innovation can give structure to your spirits and enhance aging in neutral barrels.

ŒNOSTICK® micro

An aging DIY kit, to develop your micro-production!

4 boxes available, which can be mixed and matched:

- **American Intense**: Vanilla and toasted notes
- **American Elegant**: Fruit and sweetness, full-rounded
- **French Spice**: Spicy and toasted notes, volume
- **French Gourmet**: Floral notes, sweetness, freshness

Each box contains: 12 micro-sticks + 1 stainless steel cable 316L

Create your recipe by mixing the different sticks with the cable, and put them in a glass carboy—in contact with the spirit.