ŒNOCHIPS®
By SEGUIN MOREAU
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OAK CHIPS FOR AGING
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.

ŒNOCHIPS® ARE ________________________________
A range of chips for wine aging, drawing on the latest scientific knowledge about the oenological use of oak and validated via extensive laboratory and cellar testing.

This top-of-the-line tool enables winemakers to obtain distinctive, reproducible sensory profiles, while benefitting from a more rapid extraction rate.

ŒNOCHIPS® RANGE ________________________________
ŒNOCHIPS® are available in two recipes calibrated for complexity and desired objectives:

- ŒNOCHIPS® R02: This oak blend aids in the expression of fruity aromas and adds elegant touches of oak and structure, resulting in a rich and deep mouthfeel.
- ŒNOCHIPS® R03: This blend steers sensory profiles markedly towards soft, aromatic notes (black fruit, chocolate, sweet spices) and adds sweetness on the palate.

OPTIMIZING WINE/WOOD CONTACT TIME ________________________________
ŒNOCHIPS® formulations integrate balanced oak sensations quickly into the wine, efficiently meeting production and marketing constraints.

Recommended contact time varies from one to four months, depending on desired oenological objective, comparing favorably with the two to five months aging time for many oak chips on the market.

TECHNICAL CHARACTERISTICS:

Species
Both blends incorporate a combination of woods, selected from:
- French Oak
- European Oak
- American Oak

Toasting
Air convection toast, with specific toasting protocols for each species.

Hygrometry rate
< 6%

Packaging
Polyester infusion bag of 9 kg (20 lbs). Secondary packaging of polyester and white polyethylene.

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RECOMMENDED DOSES AND SENSORY IMPACT

### CENOLOGICAL OBJECTIVE
- **LIGHT RED WINES**
  - Notes of fresh fruit, and increase in volume.
- **CONCENTRATED RED WINES**
  - Ripe fruit, vanilla and coffee aromas. Roundness on the palate.
  - Red berries and integrated wood aromas (slight hint of vanilla). Added structure and roundness.
  - Range of vanilla and spicy notes. Sweetness to the mouthfeel.
- **FRESH WHITE WINES**
  - Minerality (wood is imperceptible). Volume, liveliness and persistence on the palate.
  - Hints of exotic fruits. Greater volume and sweetness.
- **MATURE WHITE WINES**
  - White fruit in syrup and spicy aromas (cinnamon). Roundness on the palate.
  - Hints of candied fruit and vanilla. Full-bodied sensation and length.

### CENOCHIPS® BLEND AND SUGGESTED DOSAGE

<table>
<thead>
<tr>
<th>R02</th>
<th>R03</th>
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<tbody>
<tr>
<td>2 - 3 g/L</td>
<td>2 - 3 g/L</td>
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<tr>
<td>3 - 5 g/L</td>
<td>4 - 6 g/L</td>
</tr>
<tr>
<td>0.7 - 1.5 g/L</td>
<td>1.5 - 2.5 g/L</td>
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<td>2 - 4 g/L</td>
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### RECOMMENDED CONTACT PERIOD
- After MLF*, 2-4 months.
- After MLF*, 2-4 months.
- During aging**, 1-3 months.
- During aging**, 1-3 months.

*MLF: Malolactic Fermentation
**ŒNOFIRST®, another production in our range, can be used in conjunction with CENOCHIPS®, on fermenting white wines.

THE WORLD OF AROMAS

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DID YOU KNOW?

SEGuin Moreau’s research team has demonstrated ceno logical properties of oaks can vary significantly from one tree to the next. Though specific forests have long been prized for oak trees of certain characteristics, oak trees have shown grain variance and subsequent aromatic variance. Two trees side by side, on the same plot of land of the same forest, could provide significantly different results from each other.

This natural variation is intensified at the usual application rates (2-6 g/L).

To ensure precision—strict grain selection and sorting, along with chemical testing, allow for control of the oak making up CENOCHIPS® blends, providing for accuracy and consistency.
STORAGE CONDITIONS

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

Recommended storage time: The products in the ŒNOCHIPS® range will retain their sensory properties indefinitely as long as they remain in their original sealed packaging.

QUALITY AND SAFETY

The ŒNOCHIPS® range 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

CONTACT

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

REGULATIONS

Prescribed designations: Pieces of oak wood.
- Regulation EC N°1507 dated 11th October 2006.
- Resolutions n°03/2005 and n°430/2010 of the Œnological Codex adopted by the OIV.

The use of pieces of oak wood for winemaking purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.