A PREMIUM CHIP FOR A SWEET PROFILE

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

A PRECIOUS RAW MATERIAL

The French oak for OENOCHIPS Exception undergoes a very strict selection process, chosen from the best of the French oak “futaies.”

This unique analytical selection process enables a taste result never achieved before and a perfect reproducibility. It is the fruit of decades of research led by SEGUIS MOREAU.

WHY USE OENOCHIPS Exception?

- To impart elevated sweetness in the mouth and well-balanced aromatic impact: provides intense fruity notes without oakiness.
- To achieve balanced wines with rounded volume, richness and lengthy finish.
- To further enhance a wine’s value and obtain a strong return on investment.

OPTIMIZING WINE/WOOD CONTACT TIME

With OENOCHIPS Exception sensations of sweetness will develop quickly.

Recommended contact time varies from one to three months, depending on desired oenological objectives.

TECHNICAL SPECIFICATIONS:

- Species: French oak
- Toasting: Untoasted
- Hygrometry rate: 6%

DID YOU KNOW?

SEGUIN MOREAU’s research team has demonstrated oenological properties of oaks can vary significantly from one tree to the next, even on a same plot of forest.
# Recommended Doses and Sensory Impact

<table>
<thead>
<tr>
<th><strong>Enological Objective</strong></th>
<th><strong>Recommended Dose</strong></th>
<th><strong>Recommended Contact Time</strong></th>
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</thead>
<tbody>
<tr>
<td>Light Red Wines</td>
<td>Intense fruity notes. Richness and length in the mouth</td>
<td>1 - 3 g/L</td>
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<tr>
<td>Concentrated Red Wines</td>
<td>Richness, length and aromatic complexity, without oaky notes</td>
<td>2 - 6 g/L</td>
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<tr>
<td>Press Wine (vegetal, tannic)</td>
<td>«Coating» of tannins. Increased volume and balance. Reduction of herbaceous notes in favor of riper notes.</td>
<td>3 - 6 g/L</td>
</tr>
<tr>
<td>Red or White Wines</td>
<td>Soft and exotic notes. Increased sweetness, better mouthfeel</td>
<td>0.5 - 2 g/L</td>
</tr>
</tbody>
</table>

# 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.

# 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 OEnological 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.

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Our team is available to assist you and share their knowledge. For personalized advice, please contact them at: oeno@seguin-moreau.fr

**OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...**

Discover all our products on [www.seguin-moreau.fr](http://www.seguin-moreau.fr) and contact us at: info@seguin-moreau.fr if you need any more information.