ALTERNATIVES

ÆNOSTICK®
By SEGUIN MOREAU
A UNIQUE TOOL FOR HIGH-END AGING IN USED BARRELS

œNOSTICK®
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œNOSTICK® IS

• A set of oak cylinders, cured and heated specifically for full expression of their œnological potential
• An innovation for ensuring differentiation and cost-effectiveness of a range of wines aged in used oak barrels

TO A PRECISE AROMATIC PROFILE

All œNOSTICK® models are obtained from complex formulae developed by SEGUIN MOREAU, combining various types of oak and toasting.

All these products have been validated after several years of experimentation with our customers to ensure precise, reproducible sensory profiles.

EXAMPLE:
SENSORIAL IMPACT OF ÊNOSTICK® ON A CABERNET SAUVIGNON WINE
(14.5%vol., 6-month contact time)

THE BEST OF OAK

The finest wines and spirits all rely on a complex balance, which is why our ÊNOSTICK® combines oak wood of different profiles and potential.

Specific toasting processes have been developed for each oak, tailored to respect the wood’s innate œnological Potential. The qualities of the oak carefully selected by SEGUIN MOREAU are enhanced during this crucial part of the production process.
WHICH WINE/SPIRIT, WHICH OBJECTIVE?

Preferred use for each model:

<table>
<thead>
<tr>
<th>Reference</th>
<th>MATRIX</th>
<th>Contact time</th>
<th>RECOMMENDATIONS FOR USE</th>
<th>SENSORY IMPACT</th>
</tr>
</thead>
<tbody>
<tr>
<td>V14</td>
<td>RED WINES</td>
<td>6 to 8 months</td>
<td>On aging</td>
<td>Freshness, open aromas, oaky notes.</td>
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<tr>
<td></td>
<td>WHITE WINES</td>
<td></td>
<td>During or immediately after alcoholic fermentation</td>
<td>Respect for the fruit, freshness and increased volume.</td>
</tr>
<tr>
<td>V18</td>
<td>RED WINES</td>
<td>6 to 8 months</td>
<td>On aging</td>
<td>Ripe fruit and mellow oaky notes (vanilla, spices). Roundness and length.</td>
</tr>
<tr>
<td></td>
<td>WHITE WINES</td>
<td></td>
<td>During or immediately after alcoholic fermentation</td>
<td>Ripe fruit and sweetness.</td>
</tr>
<tr>
<td>V22</td>
<td>CONCENTRATED RED WINES</td>
<td>6 to 8 months</td>
<td>On aging</td>
<td>Soft oaky notes (vanilla), full-bodied, powerful mouthfeel.</td>
</tr>
<tr>
<td></td>
<td>WHITE WINES</td>
<td></td>
<td>During or immediately after alcoholic fermentation</td>
<td>Soft toasty notes, full-bodied mouthfeel.</td>
</tr>
<tr>
<td>V18 Sweet</td>
<td>DRY RED WINES</td>
<td>6 to 8 months</td>
<td>On aging</td>
<td>Vanilla toasty notes. Roundness and sweetness mouthfeel.</td>
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<tr>
<td></td>
<td>SWEET WHITE WINES</td>
<td></td>
<td>During or immediately after alcoholic fermentation</td>
<td>Candied fruit, soft aromas. Volume, balance and length on the palate.</td>
</tr>
<tr>
<td>V22 Spirits</td>
<td>SPIRITS, RUMS, BRANDIES, WHISKIES (50 to 70% vol)</td>
<td>6 to 8 months</td>
<td>Throughout aging (before or after reduction)</td>
<td>Intense, golden color. Soft, complex aromas (vanilla, candied fruit). Volume and balance on the palate.</td>
</tr>
</tbody>
</table>

IMPLEMENTATION

• IMPLEMENTATION ADVICE:
  1. Put all the CENOSTICK® inserts into a pre-washed, disinfected empty cask.
  2. Fill the cask up completely.
  3. Refill the cask and regularly top up during the first month.

• USE ADVICE:
  It is important to check the wine’s active SO2 coverage every two weeks during aging. Before adding wine or collecting samples, we advise a slight stirring of the wine to facilitate extraction of wood compounds and the homogeneous oxygen distribution imparted by CENOSTICK®.
  In case of implementation in a full barrel, please previously remove the wine volume corresponding to the CENOSTICK® selected.

DID YOU KNOW ?

• The cylindrical shape, as well as the dimensions of CENOSTICK® inserts, are designed to optimize perpendicular contact of the oak grain (as with barrels).
• Surface contact area is deliberately reduced, so the wine/wood exchange speed is comparable to that of one obtained in barrel. The cylindrical shape enables slow diffusion of oxygen from wood towards wine.
QUALITY AND SAFETY

The ŒNOSTICK® 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: 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.

INTERESTED IN TRYING OUT ŒNOSTICK®?

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

OUR KNOW-HOW BRINGS YOUR CREATIVITY TO LIFE...
Discover all our products on www.seguinmoreaunapa.com.