

ALTERNATIVES



ŒNOBLOCK®

By SEGUIN MOREAU





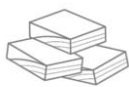
CENOBLOCK®

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QUICKLY ACHIEVE ELEGANCE,
VOLUME AND COMPLEXITY

TECHNICAL CHARACTERISTICS:



Average dimensions of blocks

Length: 5cm
Width: 5cm
Thickness: 1.8cm

Available species



French oak

Toast: Untoasted / M / M+ / H



American oak

Toast: M+

Available packaging

Bag of 9kg
PE-ALU packaging



CENOBLOCK® IS

A practical and efficient tool to benefit from:

- a complexity and quality usually found in thick, high-end staves,
- a shorter contact time than with staves,
- ease of use thanks to the infusion bag.



TOWARDS A PRECISE AROMATIC PROFILE

FRENCH OAK



UNTOASTED

- A fruity, a fresh expression and an increased volume.
- For additions in fermentation or aging (5% to 10% of the blend).

M TOAST

- Aromatic complexity and respect for the fruit

M+ TOAST

- Addition of toasted notes and touches of vanilla.
- Possibility of combining with M toast.

H TOAST

- Hints of smoke and spice (cloves); lingers on the palate.
- 10% to 15% of the blend.

AMERICAN OAK



M+ TOAST

- Soft, fruity notes.
- Accentuates the roundness of the profile with great elegance.
- Efficient complement to French oak between 20% and 40% of the blend.



THE BEST OF OAK

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

Specific toasting processes have been developed for each oak, tailored to respect the wood's innate CEnological Potential. The qualities of the oak carefully selected by SEGUIN MOREAU are enhanced during this crucial part of the production process.



WHICH WINE, WHICH OBJECTIVE?

CENOBLOCK® can be used from the start of red wine maceration.

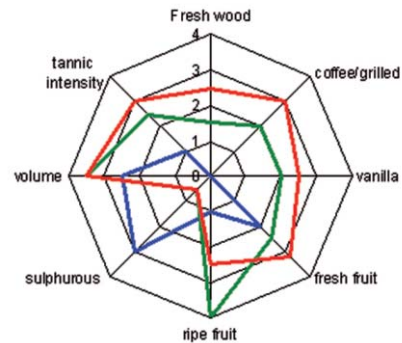
	SUBTLE OAK IMPACT	PRONOUNCED OAK IMPACT
LIGHT RED WINES	3 to 4 g/L (5 to 6 g/L in maceration)	5 to 6 g/L (7 to 8 g/L in maceration)
MATURE AND CONCENTRATED RED WINES	6 à 8 g/L (8 g/L in maceration)	8 à 10 g/L (10 g/L in maceration)
RED WINES WITH WATER STRESS CONCENTRATED PRESS WINES	5 to 6 g/L and 6 to 8 g/L in maceration of grapes in hydric stress	8 to 10 g/L only after alcoholic fermentation
WHITE WINES	2 to 4 g/L*	5 to 7 g/L

*Useful dosage for improving length on the palate and influencing the sensorial style of certain white grape varieties (Sauvignon blanc, Verdejo, Viognier, Pinot Gris).

SENSORIAL IMPACT OF CENOBLOCK® ON A SYRAH WINE (13% vol. medium toasting at 8g/L, 6-month contact time)

- Control (stainless steel tank)
- CENOBLOCK®
7-day maceration then 4-month aging

- CENOBLOCK®
4-month aging




IMPLEMENTATION


- RECOMMENDED CONTACT TIME: from 1 to 4 months.

“The oak uptake”* occurs earlier and for longer than in barrels. It’s noticeable from the very first weeks and the sensation fades progressively.

*Oak uptake: A phenomenon typically observed during aging in barrels, consisting in the perception of a rather raw oak impact and a sharp increase in tannin intensity.

- RECOMMENDATIONS FOR USE:

 **RED WINES:** contact is possible as soon as fermentation starts.
During running off, the blocks and bags must be washed with de-chlorinated drinking water and immediately put back into contact with the wine. The bags must be attached with a cord or cable suitable for food contact usage, in order to remove them without pumping the wine.

 **WHITE OR ROSÉ WINES:** contact is possible on clarified musts, at the start of fermentation or as soon as alcoholic fermentation ends (in this case, the vanilla impact is stronger, as is the tannic impact).

During aging it is recommended to stir the wine in contact with CENOBLOCK® regularly, using the available material: pumping with inert gas or lee stirring (“batonneur” with fan blades or immersed pump).

We do recommend to use the infusion bag when you put the blocks in contact with the pomac, which avoids a risk of breaking the pumps.



DID YOU KNOW?

- After wine-wood contact has been stopped, perceived oak sensations continue to develop. Frequently a decrease in fresh wood and/or grilled roasted notes is observed.
- Cutting staves into blocks noticeably speeds up the kinetics and the nature of wood-wine exchanges, owing to the anisotropic characteristics of oak wood. The penetration rate of liquids is rapid in the longitudinal direction, while slowly extended in the radial direction, which goes against the liquid circulation (e.g. barrel staves).



STORAGE CONDITIONS

CENOBLOCK® will retain its sensory properties indefinitely as long as the product remains in its original sealed PE-ALU packaging.

Once you have opened the package, unused blocks should be kept in the original bag and carefully resealed. They can then be kept for one year without quality impairment.



QUALITY AND SAFETY

The CENOBLOCK® 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 at: oeno@seguin-moreau.fr



REGULATIONS

Prescribed designations: Oak wood chips.

- . EC Regulation N°1507/2006 dated October 11th 2006.
- . Resolutions n°03/2005 and n°430/2010 of the œnological Codex adopted by the OIV.
- . EC Regulation N°606/2009 dated July 24th 2009, appendix 9.

The use of oak wood chips for œnological purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for the improper use of its products.



INTERESTED IN TRYING OUT CENOBLOCK®?

Our team is available to assist you and share their knowledge of CENOBLOCK®.

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 and contact us at: info@seguin-moreau.fr if you need any more information..

