

ALTERNATIVES



ŒNOCHIPS®

By SEGUIN MOREAU





# CENOCHIPS®

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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.

### 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 (9kg).  
Secondary packaging of polyester and white polyethylene.

### CENOCHIPS® ARE \_\_\_\_\_

A range of chips for wine aging, drawing on the latest scientific knowledge about the œnological use of oak.

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

### THE CENOCHIPS® RANGE \_\_\_\_\_

CENOCHIPS® are available in two recipes; these blends have been validated via laboratory and cellar tests carried out by SEGUIN MOREAU's research department.

- **CENOCHIPS® 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**.
- **CENOCHIPS® R03**: this blend steers sensory profile markedly towards **soft, aromatic notes** (black fruit, chocolate, sweet spices) and adds **sweetness** on the palate.

### OPTIMIZING WINE/WOOD CONTACT TIME \_\_\_\_\_

CENOCHIPS® formulations integrate balanced oak sensations quickly into the wine, efficiently meeting production and marketing constraints.

Recommended contact time varies from 1 to 4 months, depending on desired œnological objective, comparing favorably with the 2 to 5 months aging time for many oak chips on the market.



## IMPLEMENTATION

The following board explains some frequent examples of use for CENOCHIPS®:

	CENOLOGICAL OBJECTIVE	CENOCHIPS® BLEND AND SUGGESTED DOSAGE	RECOMMENDED CONTACT PERIOD
LIGHT RED WINES	Notes of fresh fruit and increase in volume.	R02 2 - 3 g/L	After MLF*, 2-4 months.
	Ripe fruit, vanilla and coffee aromas. Roundness on the palate.	R03 2 - 3 g/L	
CONCENTRATED RED WINES	Red berries and integrated wood aromas (slight hint of vanilla). Added structure and roundness.	R02 3 - 5 g/L	After MLF*, 2-4 months.
	Range of vanilla, spicy notes. Sweetness to the mouthfeel.	R03 4 - 6 g/L	
FRESH WHITE WINES	Minerality (wood is imperceptible). Volume, liveliness and persistence on the palate.	R02 0.7 - 1.5 g/L	During aging**, 1-3 months.
	Hints of exotic fruits. Greater volume and sweetness.	R03 1.5 - 2.5 g/L	
MATURE WHITE WINES	White fruit in syrup and spicy aromas (cinnamon). Roundness on the palate.	R02 2 - 4 g/L	During aging**, 1-3 months.
	Hints of candied fruit and vanilla. Full-bodied sensation and length.	R03 3 - 4 g/L	

\*MLF: Malolactic Fermentation

\*\*CENOFIRST®, another production in our range, can be used in conjunction with CENOCHIPS®, on fermenting white wines.

## THE WORLD OF AROMAS

Major aromatic notes

R02  
for red wine



R03  
for red wine



R02  
for white wine



R03  
for white wine



Minor aromatic notes



## DID YOU KNOW?

SEGUIN MOREAU's research team has demonstrated oenological 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 CENOCHIPS® range will retain their sensory properties indefinitely as long as they remain in their original sealed packaging.

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## QUALITY AND SAFETY

The CENOCHIPS® 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: [oenos@seguin-moreau.fr](mailto:oenos@seguin-moreau.fr)

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## CONTACT

Our team is available to assist you and share their knowledge of CENOCHIPS®.  
For personalized advice, please contact them at: [oenos@seguin-moreau.fr](mailto:oenos@seguin-moreau.fr)

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## REGULATIONS

Prescribed designations: Pieces of oak wood.

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

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.

