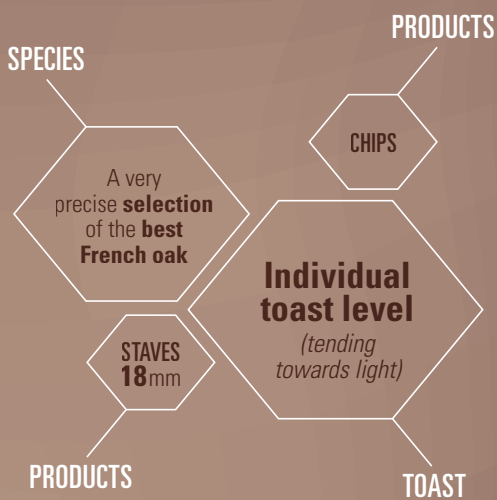


ALTERNATIVES

EXCEPTION



TECHNICAL CHARACTERISTICS



PACKAGING

CHIPS:

PE-Alu bag, packaged in individual infusion bags (9kg)

STAVES:

Heat-sealed PE-Alu sachet
- 2 sets of 8 staves (16 unit box / 8kg)
- Pallet : 48 boxes

DID YOU KNOW?

Recent research work undertaken by Seguin Moreau has enabled us to understand that it takes certain types of wood to obtain certain wine profiles. Extremely precise analyses are required to identify these characteristics, going well beyond traditional selection processes based on geographic origins or wood grain.



THE SEGUIN MOREAU COOPERAGE, A WORLD-LEADER IN THE SCIENCE OF INTERACTION BETWEEN WOOD AND WINE, HAS DEVELOPED AN INNOVATIVE SELECTION METHOD THAT WILL ENABLE YOU TO TAKE ADVANTAGE OF PRODUCTS WITH 'EXCEPTIONAL' PROPERTIES.

EXCEPTION, A PRECISE TECHNICAL IDENTITY

Very precise analytical criteria apply to the selection of the oak used for the EXCEPTION range. They go beyond the traditional selections based on geographical origin or grain fineness.

Only a small portion of the oak found in the forests of France is chosen for the EXCEPTION range. The only way to achieve the perfect concentration of the desired components is to select each tree individually.

Besides, 'EXCEPTION' wood comes from timber normally used for the production of our large containers which is identified as soon as it arrives at our seasoning yard.

Once our R&D laboratory has performed sampling and 'block' analyses, the oak is sorted based on its oenological capacity. Only a limited amount of this oak is used to make the EXCEPTION range.

EXCEPTION, MEETING CUSTOMER EXPECTATIONS

Because it closely monitors market trends and customer requirements, Seguin Moreau is meeting winemakers' needs with this new range:

1/ To limit the addition of oaky aromas to wines whilst boosting the positive impact of oak, a sought-after aspect of maturation in oak:

- Volume and softness
- Round out tannicity
- Balance and a lingering finish on the palate

2/ To enhance fruitiness whilst respecting the identity of the grape varieties and of the wine as a whole.

EXCEPTION, A PRODUCT IN TWO VERSIONS

CHIPS



Quick and effective results at a competitive price!

With a remarkable, high-quality organoleptic result with just a small dosage, Oenochips Exception offer a very competitive treatment cost per liter and thus an excellent return on investment.

STAVES



A high-end model for a result that is comparable with barrel aging!

These oenological staves offer an aromatic experience that is closer to maturation in high-end new oak barrels with a low toast level. They combine the high-quality effect of 18mm Oenostaves with the unique properties of oak selected for EXCEPTION, adding power, vibrancy and freshness on the palate whilst also highlighting fruity and floral notes.

DOSAGE RECOMMENDATIONS & SENSORY IMPACT

REFERENCE	MATRIX	WHEN TO ADD	DOSAGE	CONTACT TIME	OENOLOGICAL OBJECTIVE
STAVES	LIGHT RED WINE	End of alcoholic fermentation, or during maturation	0.6 to 1 stave/HL (3 to 5g/L)	5 to 6 months	Boost volume and roundness. Intense fruity notes.
	CONCENTRATED RED WINE	End of alcoholic fermentation, or during maturation	1.2 to 2 staves/HL (6 to 10g/L)	6 to 10 months	Rounding out the tannic structure, vibrancy. Fresh fruity, floral and spice notes.
	PRESS WINE (HERBACEOUS, TANNIC)	End of alcoholic fermentation, or during maturation	1 to 1.6 staves/HL (5 to 8g/L) maximum 50% Exception and the remainder toasted staves	6 to 10 months	Boost volume and round out tannicity. Reduced herbaceous notes in favour of fruity notes.
	WHITE OR ROSÉ WINE	End of alcoholic fermentation, or during maturation	0,3 to 0,4 staves/HL (1.5 to 2g/L)	4 to 5 months	Volume and roundness, ripe expression of fruit and aromatic complexity.

CHIPS	LIGHT RED WINE	Beginning or end of maturation	1 to 3 g/L	1 to 2 months	Intense fruity notes. Richness and a lingering finish on the palate.
	CONCENTRATED RED WINE	Beginning or end of maturation	2 to 6 g/L	2 to 3 months	Richness, a lingering finish and aromatic complexity without perceptible oak notes.
	PRESS WINE (HERBACEOUS, TANNIC)	To racked wine or end of maturation	3 to 6 g/L	2 to 3 months	Rounded tannins. Boost volume and balance. Reduced herbaceous notes in favour of riper notes.
	WHITE OR ROSÉ WINE	On fermentation (no loss of profits made) or during the maturation	0,5 to 2 g/L	1 to 2 months	Soft, exotic aromas. A sweeter sensation on the palate.



EXCEPTION

INTERESTED IN TRYING OUT THE EXCEPTION RANGE?

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

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

To find out more, contact us at:
info@seguin-moreau.fr

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 EXCEPTION® range will retain their sensory properties indefinitely as long as they remain in their original PE-ALU packaging carefully sealed.

REGULATIONS

Prescribed designations: Pieces of oak wood used in wine process making
Regulation CE N°1507/2006 and CE 606/2009. Regulation CE 1935/2004 and 2023/2006 on materials intended to come into contact with food. Regulation N°03/2005 and N°430/2010 of the Oenological Codex adopted by the OIV. (International Organisation of Vine and Wine). Regulation CE 10/2011 and its amendments, on plastic materials in contact with food. Seguin Moreau cannot be held responsible for any non-compliant use of its products.

