

ALTERNATIVES



ŒENOSTAVE®

By SEGUIN MOREAU





CENOSTAVE®

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A TOP-OF-THE-RANGE WOODEN STAVE FOR AN OPTIMAL MATURING PROCESS

TECHNICAL CHARACTERISTICS:



Length: 950mm
Width: 50mm
Thickness: 7mm or 18mm
Center distance: 856mm
Diameter drilled: 14mm

Surface contact

7mm: 0,109m² 18mm: 0,13m²

Average unit weight

7mm: 200g 18mm: 500g

Volume occupied

13 L in one box

Available species and toast



French Oak

7mm: Untoasted / M / M+
18mm: Untoasted / M / M+



American Oak

7mm: M / M+
18mm: M+

Packaging

7mm

- Heat-sealed PE-ALU sachet
- 2 sets of 20 staves (40 unit box)
- Pallet: 48 boxes
- Box pallet: 2400 staves

18mm

- Heat-sealed PE-ALU sachet
- 2 sets of 8 staves (16 unit box)
- Pallet: 48 boxes
- Box pallet : 880 staves

* Food-safe polyethylene bindings (on request)



CENOSTAVE® IS

- A wine-making stave designed to ensure **the consistency of the identity which defines your wines.**
- A reliable tool for demanding winemakers.



ACHIEVING A PRECISE AROMATIC PROFILE

- CENOSTAVE® 7mm allows you to achieve excellent results in a short space of time, highlighting the personality of your wines.
- CENOSTAVE® 18mm is designed for gradual maturing, bringing smoothness and elegance to more concentrated wines.

SPECIFIC TOASTING PROCESSES

- UNTOASTED → Fresh wood flavours to accentuate lively, floral, fruity sensations.
→ *Recommended dose 5-10% of total volume, adding structure and sweetness on the palate.*
- M TOAST → Maximum aromatic complexity, with utmost respect for the fruit and smoothness on the palate.
- M+ TOAST → Adds notes of coffee, vanilla and spices.
→ *Used to achieve a specific flavour profile, or in combination with M toast staves to make your wine more rounded.*



THE BEST OF OAK

















Since the identity of your wines is formed from the very first stages of winemaking, CENOSTAVE® components come exclusively from the best selection and maturation processes of oak used by our cooperages.

Raw material quality is rigorously checked at every stage of the CENOSTAVE® manufacturing process, giving you guaranteed precision and regularity.





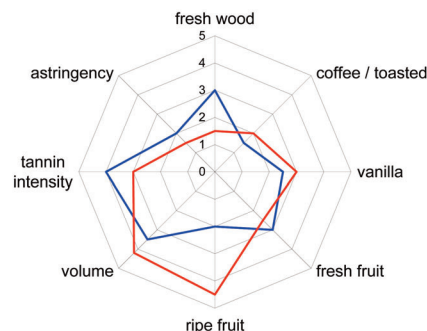
WHICH WINE, OBJECTIVE, DOSAGE?

	SUBTLE OAK IMPACT		PRONOUNCED OAK IMPACT	
LIGHT RED WINES	2 to 4 g/L	 	6 to 8 g/L	 
MATURE AND CONCENTRATED RED WINES	4 to 6 g/L	 	7 to 10 g/L	 
RED WINES WITH DEFICIENT IRRIGATION CONCENTRATED PRESS WINES	3 to 6 g/L	 	8 to 10 g/L	 
WHITE WINES	2 to 5 g/L	 	4 to 8 g/L	 

CENOSTAVE® THICKNESS IMPACT ON MERLOT WINE

(13,5% vol, medium toast at 10g/L, 4 months of contact)

— CENOSTAVE® 7mm (5 units/hl) — CENOSTAVE® 18mm (2 units/hl)



IMPLEMENTATION

• IN THE WINERY:

We recommend immersed installation, whereby the staves are attached using food-quality plastic zip ties.

They can also be plunged directly into the wine—in which case they will float before gradually sinking to the bottom of the tank.

If you wish to stop all wine-wood contact when the wine is cool ($T^{\circ} < 14^{\circ}\text{C}$), the best solution is to use food-safe stainless steel cables (316L) to remove the staves from the vat without having to pump out the cool wine (and thus increase the risk of oxidation).

• WHEN TO USE CENOSTAVE:



RED WINES: as soon as alcoholic fermentation is complete, or once the wine has been clarified (the impact of the wood will be more direct). In order to prevent “coffee” aromas from becoming too powerful, we recommend using CENOSTAVE® after malolactic fermentation, once the wine has been racked and a sufficient dose of sulphites added.



WHITE AND ROSÉ WINES: with the clarified must or immediately after alcoholic fermentation for a stronger vanilla influence.



To find out more about how CENOSTAVE® boosts the oxygen supply, scan this QR code.

• NUMBER OF POSSIBLE USES:

The majority of the compounds contained in the oak are extracted after 7 months of contact.

- CENOSTAVE® 7mm: single use only
- CENOSTAVE® 18mm: 2 uses possible.

Before using for a second time, we recommend soaking the staves in a sulphite solution in order to remove as many as possible of the compounds left by the previous wine (tartar, lees, micro-organisms etc.).

N.B. we strongly advise against reuse if the previous wine was affected by a microbiological contamination.

• A FEW RECOMMENDATIONS:

- **SO₂:** the active SO₂ concentration should be checked every two weeks during the first two months of contact with the wood.

- **Homogenization:** wines from different vats should be mixed once or twice per week, with 10% of the total volume mixed each time. This allows you to keep your wines fresh and ensure better extraction of the oak compounds and a more uniform distribution of the oxygen provided by the naturally porous wood.

- **Lees and oxygenation:** careful management of the lees and the oxygen supply is recommended in order to exploit the full potential of CENOSTAVE®.

- **Regular tasting:** the balance of flavours is generally satisfactory after 4 months of contact with 7mm staves, and 6 months for 18mm staves. With some wines it is possible to achieve satisfactory results more rapidly: regular tasting allows you to manage contact times accordingly.



DID YOU KNOW?

- The SEGUIN MOREAU R&D team have demonstrated that the character of a wine matured using staves is largely a question of the dose used (g/L), not the surface area of wood in contact with the wine. That's why we have developed a tool which helps you to choose the right dosage for your needs, calculating the number of staves to be added to your vat.

Visit our website to **calculate your dose**:

DOSE CALCULATOR			
Calculating the number of staves per tank needed to achieve a target dose.			
Your Initial Data (different models can be compared)			
Vat volume (DL)			
	Stave A :	Stave B :	
	Stave A :	Stave B :	
Length (cm)			
Width (cm)			
Thickness (cm)			
Contact area (m ² /stave)	0	0	
Weight (g/stave)	0	0	



STORAGE CONDITIONS

CENOSTAVE® will retain its sensory properties indefinitely as long as the product remains in its original sealed PE-ALU packaging. After opening, it is possible to conserve CENOSTAVE® a year in its original PE-ALU packaging carefully closed.



QUALITY AND SAFETY

The CENOSTAVE® 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.



REGULATION

Regulatory designation: Pieces of wood used in winemaking.

- . Regulations (EC) No 1507/2006 and (EC) No 606/2009
- . Regulation (EC) No 934/2019 supplementing European Regulation (EC) No 1308/2013 on authorised oenological practices
- . Regulations (EC) No 1935/2004 and (EC) No 2023/2006 on material intended to come into contact with food
- . Regulations No 03/2005 and No 430/2010 of the Oenological Codex adopted by OIV (the International Organisation of Vine and Wine)
- . Regulation (EC) No 10/2011 and its amendments on plastic materials intended to come into contact with food.

Using pieces of oak for oenological purposes is subject to regulation. SEGUIN MOREAU cannot be held responsible for any non-compliant use of its products.



INTERESTED IN TRYING OUT CENOSTAVE®?

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

For personalized advice, please contact them at: oen@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.

