

ALTERNATIVES



ŒNOFIRST®

By SEGUIN MOREAU





CENOFIRST®

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AN INNOVATIVE FERMENTATION
BRICK OF CHIPS WHICH IS EFFICIENT
AND EASY TO USE

TECHNICAL CHARACTERISTICS:



Dimensions

L 152mm x w 61mm x h 78mm

Unit weight

750g / brick

Species

R00 & R01: French Oak



MAXIMUS: American Oak



ROSÉ: Combination of French
Oak and American Oak



Toasting

(air convection process)

R00: 100% untoasted oak

R01, MAXIMUS, ROSÉ: combination of
toasted and untoasted oak

Packaging

12 bricks per PE-ALU bag

Box with holding handle



CENOFIRST® IS

- 4 compact size models (R00, R01, MAXIMUS and ROSÉ) are the result of research by SEGUIN MOREAU to influence the style of your wine efficiently and to achieve your enological goals.
- Precise dosage and ease of use from grape harvest stage or on arrival at the winery.
- Oak monitored throughout its production cycle for safety, consistency and quality.

MAXIMUS and CENOFIRST® ROSÉ were developed in partnership with the R&D department of the ICV Group.



THE USE OF OAK FROM THE BEGINNING OF WINEMAKING ALLOWS

Openness and aromatic clarity:

Certain oak tannins thus ensure a fruitiness expression with greater clarity.

Influence on aromatic style:

The oak has a distinct influence on wine's aromatic profile from the end of the alcoholic fermentation whether via aromatic compounds supplied from the raw wood or formed during toasting.

Improved structure in the mouth:

SEGUIN MOREAU's researchers have demonstrated the influence of certain families of compounds on sweetness, volume and length on the palate of wines.

Stable sensory profile:

Both CENOFIRST® formulas have been elaborated to ensure a stable sensory profile of your wines, in harmony with your business goals.



THE BEST OF FRENCH OAK















Since the identity of your wines is formed from the very first stages of winemaking, CENOFIRST® components come exclusively from the best selection and maturation processes for "Haute Futaie" coopering oak.

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





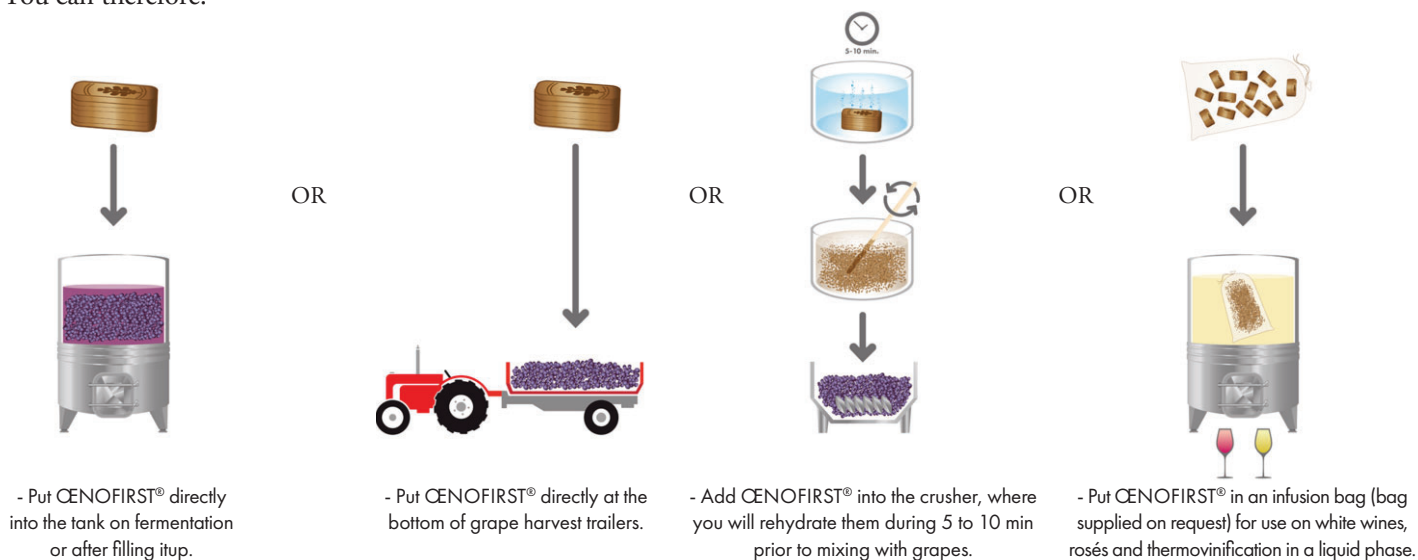
RECOMMENDED DOSES AND SENSORY IMPACT

		WHEN	DOSAGE	SENSORY IMPACT
CENOFIRST® R00	RED GRAPE HARVEST	 Upon harvest  On alcoholic fermentation	1 - 3g/kg of grape harvest	Opened aromatics and increased structure
	WHITE MUST	 On alcoholic fermentation	0,5 - 2g/L of must	Aromatic maturity and volume in the mouth
	RED MUST	 On alcoholic fermentation	0,5 - 2g/L of must	Aromatic roundness and balance
CENOFIRST® R01	RED GRAPE HARVEST	 Upon harvest red  On alcoholic fermentation	1 - 3g/kg of grape harvest	Aromatic maturity and mouthfeel
	WHITE MUST	 On alcoholic fermentation	0,5 - 2g/L of must	Intense fruitiness and minerality. Volume and length on the palate
	RED MUST	 On alcoholic fermentation	0,5 - 2g/L of must	Stable fruity sensations, volume and length on the palate
CENOFIRST® MAXIMUS	RED GRAPE HARVEST	 On alcoholic fermentation  ou ageing	1 - 3g/L	Provides vanilla and exotic notes (coconut), removes vegetal notes and final bitterness.
	WHITE MUST	 On alcoholic fermentation	0,5 - 1g/L	Provides fruity notes, removing vegetal notes and final bitterness.
	RED MUST	 On alcoholic fermentation	0,5 - 1g/L	Fresh exotic notes. Boosts volume and removes bitterness. Preserves the fruity character long-term.
CENOFIRST® ROSÉ ^[S]	RED MUST	 On alcoholic fermentation  ou ageing	0,7 - 1,5g/L	It boosts the wine's fruitiness (exotic fruit, peach and white flower notes) whilst also ensuring a vibrant, well-balanced style on the palate.



IMPLEMENTATION

Because it is compacted CENOFIRST® desaggregates quickly in grape must or wine (within approx. 10 minutes). You can therefore:



DID YOU KNOW?

- Thanks to its unique format, patented by SEGUIN MOREAU, CENOFIRST® takes up four times less space than a bag of wood shavings of the same weight !
- The logs' compact size optimizes transport and storage costs, frees up cellar work space so that winemakers' work is made easier.
- The implementation minimizes the risk of inhaling oak dust and thus ensures the protection of users.



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 CENOFIRST® range will retain their sensory properties indefinitely as long as they remain in their original sealed PE-ALU packaging. Once you have opened the package, unused bricks should be kept in the original carefully resealed bag. They can then be kept for one year without quality impairment.



QUALITY AND SAFETY

The CENOFIRST® 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.



REGULATION

Regulatory designation: Pieces of wood used in winemaking.

- . Regulations (EC) No 1507/2006 and (EC) No 606/2009
- . Regulation (EU) No 934/2019 supplementing European Regulation (EU) 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 CENOFIRST® ?

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

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.

