

ALTERNATIVES



ŒNOCHIPS®

By SEGUIN MOREAU



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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 protocol for each species.

#### Packaging

Polyester infusion bag (9kg).  
Secondary packaging of polyester and white polyethylene.

### ŒNOCHIPS® 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 ŒNOCHIPS® RANGE

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

- **ŒNOCHIPS® 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.
- **ŒNOCHIPS® R03:** this blend steers sensory profile markedly towards **soft, aromatic notes** (black fruit, chocolate, sweet spices) and adds **sweetness** on the palate.
- **ŒNOCHIPS® R228:** inspired by the toast level used on 228l barrels, this blend reveals **an intense and complex expression of ripe fruit** underpinned by the **delicate mineral and smoky notes** typical of prestigious terroirs.  
R228 offers **tension and silkiness** on the palate, enhancing the finish with a unique flavour experience!

### OPTIMIZING WINE/WOOD CONTACT TIME

ŒNOCHIPS® 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.

ŒNOCHIPS® R02



ŒNOCHIPS® R03



ŒNOCHIPS® R228





## 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.	<b>R02</b> 2 - 3g/L	After MLF*, 2-4 months.
	Ripe fruit, vanilla and coffee aromas. Roundness on the palate.	<b>R03</b> 2 - 3g/L	
	Black fruit hints with mineral touches (flint). Lively character and silky structure on the palate.	<b>R228</b> 1,5 - 2,5g/L	
CONCENTRATED RED WINES	Red berries and integrated wood aromas (slight hint of vanilla). Added structure and roundness.	<b>R02</b> 3 - 5g/L	After MLF*, 2-4 months.
	Range of vanilla, spicy notes. Sweetness to the mouthfeel.	<b>R03</b> 4 - 6g/L	
	Ripe fruit, spices and delicately toasted and spiced notes (clove). Dense and straightforward on the palate with a silky, mineral and complex finish.	<b>R228</b> 3 - 4g/L	Ideally during MF*, but can be during maturation for 2 to 3 months.
FRESH WHITE WINES	Minerality (wood is imperceptible). Volume, liveliness and persistence on the palate.	<b>R02</b> 0,7 - 1,5g/L	During aging**, 1-3 months.
	Hints of exotic fruits. Greater volume and sweetness.	<b>R03</b> 1,5 - 2,5g/L	
	Citrus and floral notes on the nose, accompanied by aromatic mineral touches.	<b>R228</b> 0,5 - 1g/L	During AF*** or shortly afterwards during maturation on fine lees. For at least 1 month.
MATURE WHITE WINES	White fruit in syrup and spicy aromas (cinnamon). Roundness on the palate.	<b>R02</b> 2 - 4g/L	During aging**, 1-3 months.
	Hints of candied fruit and vanilla. Full-bodied sensation and length.	<b>R03</b> 3 - 4g/L	
	Ripe, jammy and slightly smoky/mineral scents. Dense and straightforward on the palate, with a hugely lingering finish of delicately smoky and mineral notes.	<b>R228</b> 2 - 3g/L	During AF*** or shortly afterwards during maturation on fine lees. For at least 2 months.

\*MLF: Malolactic Fermentation

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

\*\*\* AF: Alcoholic Fermentation



## THE WORLD OF AROMAS

Major aromatic notes

Minor aromatic notes

**R02**  
for red wine



**R03**  
for red wine



**R228**  
for red wine



**R02**  
for white wine



**R03**  
for white wine



**R228**  
for white wine





## DID YOU KNOW?

The SEGUIN MOREAU research team has shown that the oenological properties of oak vary significantly from one individual tree to the next, right down to the plot of origin.

At the standard doses used for chips (2 to 6 g/l), this natural variability is exacerbated. Precise control of the composition of the wood used for CENOCHIPS® blends gives winemakers **precision and consistency**.

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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

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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: [oen@seguin-moreau.fr](mailto:oen@seguin-moreau.fr)

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## RÉGLEMENTATION

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 CEnological 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.

The products are compatible with use in organic agriculture: in accordance with European Regulation (EU) 2018/848 and the American National Organic Program.

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.

