

BARRELS



100% CENOLOGIQUE



Synergie



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ICÔNE

Synergie



THE UNIQUE COMBINATION OF TWO ICÔNE SELECTIONS

SEGUIN MOREAU BELIEVES CERTAIN WINES MERIT SOLUTIONS THAT ENABLE THEM TO FULLY REVEAL THEIR POTENTIAL WHILE RESPECTING THEIR UNIQUE CHARACTER AND THE ORIGINAL EXPRESSION OF THE FRUIT.

TECHNICAL CHARACTERISTICS:

Available Shapes

Bordeaux Export
(225L, 27mm)

Other shapes: contact us

Species



French oak



American oak

Toasting

Recommendation

- Moyenne long (ML)
- Non-toasted heads

Available on request

- Medium (M)
- Medium Plus (M+)

ICÔNE is:

- > An exclusive process for oak wood selection, by method of its chemical composition. We identify wood's capability of generating a particular oak profile for specific styles of wine. **We refer to the "œnological Potential" of the wood.**
- > A range of barrels that enables **the reproducibility of the aging process** in order to enhance the unique quality of your wine, consistently year after year.

Synergie WHEN SPECIES BLEND TO SERVE AN ŒNOLOGICAL GOAL

In the 2000s, SEGUIN MOREAU was the first cooperage to study the œnological complementarity between French and American oak: at that time, wood selections were empirically carried out and gave birth to barrels called "Convergence".

Today, thanks to the ICÔNE process, our oak selections have been refined by **analysing both tannic and aromatic compounds**. We are now able to **blend one œnological benefits of these two species**, in order to reach a precise and reproducible oak profile.

This barrel, called *Synergie*, completes the ICÔNE range and is dedicated to high end red wines. **It enables the respect fresh red fruit aromas and provides roundness on the palate.**

THE ICÔNE SELECTION PROCESS

During the processing of the rough staves, SEGUIN MOREAU takes samples of wood in quantities proportional to the surface area that each stave will occupy in the barrel.

The samples are analyzed in the SEGUIN MOREAU laboratory, where they are measured for the concentration of the various aromatic and structuring molecules that figure in the ICÔNE mathematical selection model.

The results of the analysis, once processed, determine the Œnological Potential.



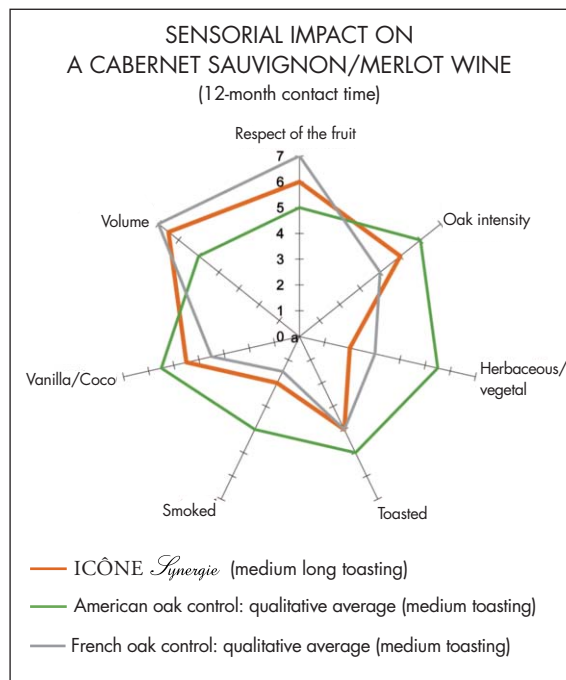


WHICH WINES? WHICH OBJECTIVES?

Synergie is primarily intended for **concentrated red wines aged in oak barrel**, principally Cabernet Sauvignon, Cabernet Franc, Zinfandel, Tempranillo, Merlot, Malbec, Pinotage, Carménère and Shiraz.

The oak profile imparted by ICÔNE *Synergie* can be described as **fruity, balanced and round**:

- French oak **respects fruit freshness** and gives structure to the palate with **balanced tannins and some form of sweetness**
- American oak amplifies **aromatic sweetness and roundness on the palate**.



IMPLEMENTATION

- The length of time wine remains in the barrel is up to the individual winemaker. ICÔNE *Synergie* has been tested and quantified for both malolactic fermentation in barrel and also later barrel aging.

- Potential duration of oak aging: **6 to 12 months**.

The oak profile is balanced with good structure after 6 months, but aging can continue for 12 months, depending on the wine's characteristics (grape variety, concentration) and the targeted œnological objective.



DID YOU KNOW?

- The ICÔNE concept is **the one and only** process of its kind that is able to correlate the molecular composition of the barrel's oak with organoleptic result achieved in the wine at the end of aging, designed to **reach the sensorial objectives you aim for**.
- ICÔNE: An unprecedented project
 - > Twelve years of fundamental research
 - > Four years of global applied research in wineries with:
 - more than 10,000 analyses of oak wood
 - more than 3,000 barrels
 - more than 200 comparative tasting sessions carried out by a jury of experts
 - > An in-house laboratory
 - > Testing performed at more than 200 wineries worldwide.



QUALITY & SAFETY

ICÔNE *Synergie* is subject to rigorous manufacturing conditions that aim to guarantee food safety and to meet current regulatory requirements.

Quality and food approval certificates are available on request: icone@seguin-moreau.fr



CONTACT

Our representatives are available to assist you and share their knowledge of ICÔNE *Synergie*.

For personalized advice, contact them at: icone@seguin-moreau.fr



"Inspired by the past,
built for the future"

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