

ALTERNATIVES



ŒNOFIRST® ROSÉ[S]

By SEGUIN MOREAU





CENOFIRST® ROSÉ^[S]

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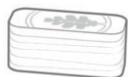
THE CENOFIRST® RANGE IS GROWING, AND NOW OFFERS A SOLUTION FOR YOUR ROSÉ WINES. EFFECTIVE AND EASY TO USE, CENOFIRST® ROSÉ^[S] FERMENTATION CHIPS HELP ENSURE EXPRESSION AND A LONG LIFE FOR THESE DELICATE WINES.

CENOFIRST® ROSÉ^[S]



A product developed in partnership with the R&D department of the ICV Group

TECHNICAL CHARACTERISTICS:



Dimensions

L 152mm x w 61mm x d 78mm

Unit weight

750g / brick

Species

Quercus Robur, Quercus Petraea,
Quercus Alba

Toasting

(Process using air convection)
Combination of dry and toasted wood

Hygrometry rate

6 - 7 %

Packaging

PE-ALU bag of 12 bricks
Infusion bag included
9kg box with handles in hollows



CENOFIRST® IS

- A range of three products: R00, R01 and now ROSÉ^[S],
- Created using formulations from SEGUIN MOREAU's research to effectively orient the style of your wines and achieve your œnological objectives,
- Available as compacted chips, ensuring precision dosage and easy use on arrival at the winery.
- SEGUIN MOREAU checks are performed at every stage of the production process, ensuring safety, quality and consistency.

CENOFIRST® ROSÉ^[S] was developed in partnership with the R&D department of the ICV Group.



THE BENEFITS OF OAK DURING WINEMAKING

We have been well aware of the benefits of oak during winemaking ever since creating our R00 and R01 models:

Open, clean aromas: certain tannins in the oak ensure a cleaner expression of fruit.

Guiding the aromatic style: oak clearly guides the wine's aromatic profile from the end of alcoholic fermentation onwards by offering up aromatic compounds that come from the raw timber or develop during the toasting process.

Improving structure on the palate: SEGUIN MOREAU researchers have demonstrated the impact that certain families of compounds have on a wine's sweetness, volume and length on the palate.

Stabilising the sensory profile: formulas have been created to ensure that your wine's sensory profile is stable and in line with your commercial objectives.

CENOFIRST® ROSÉ^[S] enjoys these same benefits, offering a simple, effective solution to boost your rosé wines' aromatic expression and balance on the palate. It also **slows changes to the wine's colour and preserves its fruity notes for longer.**

CENOFIRST® ROSÉ^[S], helping to ensure long-term commercial success for your rosé wines.



THE BEST OF OAK

Because you start building your wines' identity right from the very first stages in the winemaking process, the constituent parts of CENOFIRST® ROSÉ^[S] undergo the best oak selection and maturation processes for barrel making.

The quality of the raw materials is checked meticulously at every stage in the process of creating CENOFIRST® ROSÉ^[S] to ensure precision and consistency.



DOSAGE RECOMMENDATIONS & SENSORY IMPACT

Used during alcoholic fermentation or at the maturation stage, CENOFIRST® **ROSÉ^[S]** is simply placed in the must or wine to infuse.

At doses of 0.7 to 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.

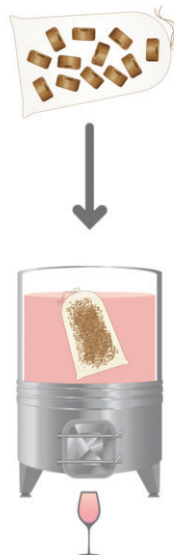


IMPLEMENTATION

The compacted nature of CENOFIRST® **ROSÉ^[S]** means that it can be **quickly suspended in the grape must or wine**.

The contact time will be 1 to 2 weeks during fermentation or ageing, and we recommend a regular stirring during this time.

Place CENOFIRST® **ROSÉ^[S]**
in its infusion bag (included)
for use with rosé wines.



DID YOU KNOW?

- Thanks to its compact design, patented by SEGUIN MOREAU, CENOFIRST® **ROSÉ^[S]** takes up a quarter of the space required for a bag of chips weighing the same amount!
- This means optimised transport and storage costs, and frees up your winery working area to make it easier for operators to work.
- Using this product limits oak dust inhalation and thus protects users.



STORAGE TIME & CONDITIONS

This product is sensitive to smells and air contaminants, and should be kept in its original packaging, off the floor, in a temperate, scent-free location.

Recommended usage period: CENOFIRST® **ROSÉ^[S]** products will retain their sensory properties if they are kept in their original, sealed PE-Alu packaging. Any unused bricks should always be kept in their original bag, which should be carefully resealed. They can be kept like this for a year without their quality being affected.



QUALITY AND SAFETY

The CENOFIRST® **ROSÉ^[S]** range is subject to strict manufacturing conditions designed to ensure food security and meet current regulatory requirements.

Choosing extremely high-quality packaging ensures maximum protection from potential contaminants during transport or storage.

Quality and food compatibility certificates are available upon request: oeno@seguin-moreau.fr



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 CENOFIRST® ROSÉ[S]?

Our oenologists are happy to help you and provide the benefit of their experience with CENOFIRST® ROSÉ[S].

To take advantage of their personalised advice, contact them at: oenos@seguin-moreau.fr

SEGUIN MOREAU OFFERS A TAILORED SOLUTION FOR EVERY WINE...

Discover all of our products at www.seguin-moreau.fr and contact us at info@seguin-moreau.fr to find out more.

