

BARRELS



100% CENOLOGIQUE



Blanc



Blanc



ICÔNE

Blanc



THE ICÔNE SELECTION DEDICATED TO HIGH-END WHITE WINES

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)

Bourgogne Export
Bourgogne Tradition
(228L, 27mm)

Other shapes: contact us

Oak species



French oak

Toasting

Recommendations

According to your œnological goal

- AQUAFLEX
- Medium Long (ML)
- Medium Long Tradition (MLT)

Other toasts available upon request

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.

ICÔNE *Blanc*

THE SELECTION DEDICATED TO HIGH-END WHITE WINES

The selection of oak called ICÔNE is intended for high-end white wines fermented and/or aged in barrels.

THE ICÔNE SELECTION PROCESS

ICÔNE selection may be performed on the timber itself or when transforming the rough staves into staves.

- > Timber analysis involves analysing each piece of timber individually. These are then classified into uniform groups to achieve a specific sensory profile.
- > If selection is being performed when transforming the rough staves into staves, we take samples of wood in quantities proportional to the surface area that each stave will occupy in the barrel. The samples are analysed 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?

This oak selection is primarily intended for high-end white wines fermented and/or aged in barrel. Amongst most indicated varieties are Chardonnay, Sauvignon Blanc, Semillon, Viognier and Chenin.

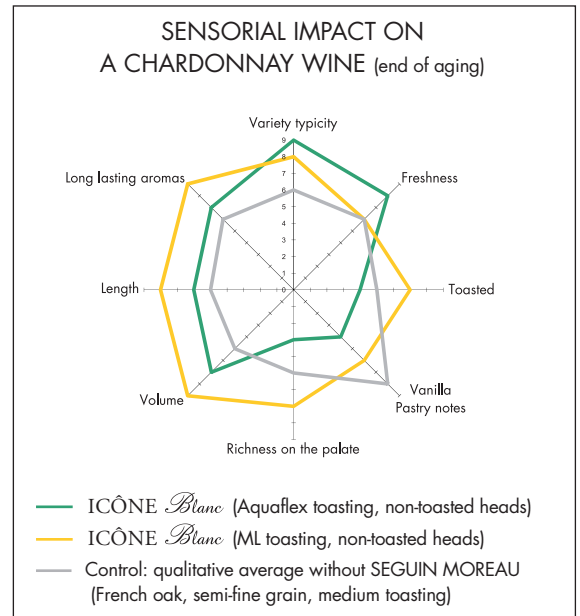
ICÔNE *Blanc* provides a fine oak profile respectful of varietal aromas as well as more volume and length on the palate.

This selection also allows driving the oak profile in two different directions, depending on the chosen toasting:

- AQUAFLEX toasting (water tightening): Fresh profile and minerality on the mouthfeel,
- ML or MLT toasting (fire tightening): Complex and opulent profile with toasty and sweet spices notes.

Aging of high-end white wines is based on a subtle balance between the benefits of barrel aging and the risk of excessive oak impact.

ICÔNE *Blanc* selection has been studied to optimize the respect of this balance: the barrel does not take over but allows revealing qualities of the wine.



IMPLEMENTATION

- Alcoholic fermentation: Recommended in barrels, either complete or partial, depending on cellar practices.
- Recommended aging time in barrel: 5 to 10 months on lees after fermentation.



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 the organoleptic result achieved in the wine at the end of aging, designed to reach the sensorial objectives you aim for.
- ICÔNE: An unprecedented project
 - > 12 years of fundamental research
 - > 4 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 AND SAFETY

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



CONTACT

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

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



"Inspired by the past,
built for the future"

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