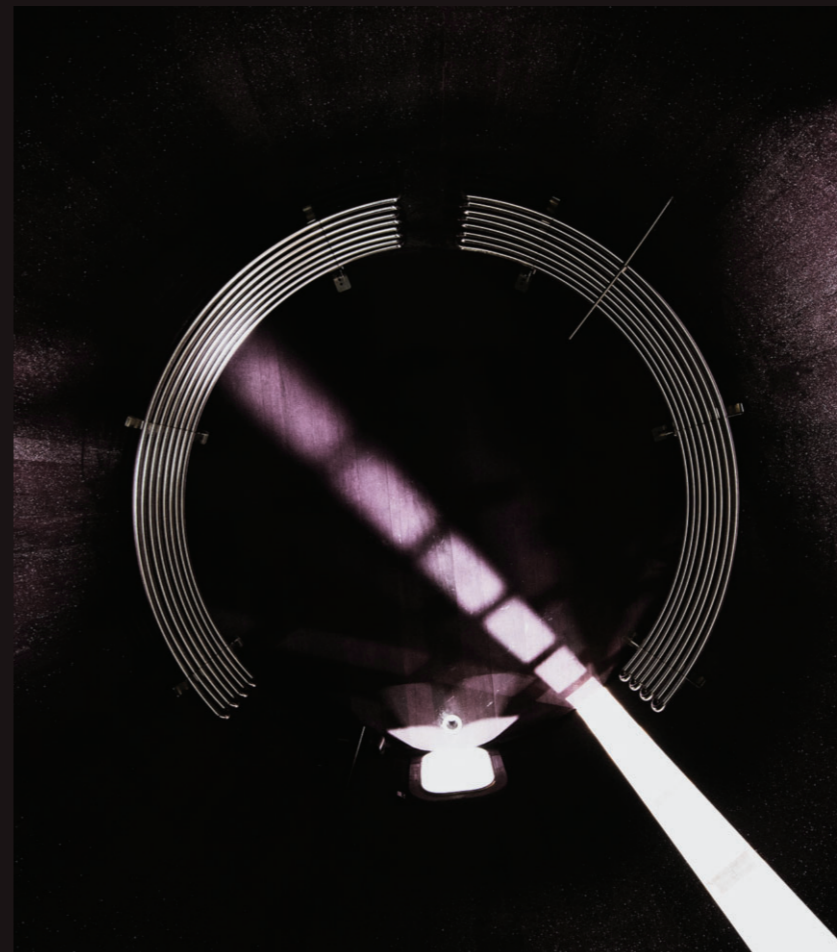




THE GRAND ART
OF COOPERAGE

VATS & CASKS





THE MAJESTY OF OAK



AN EXPRESSION OF TRADITION AND MODERNITY

With a history dating back to 1877, SEGUIN MOREAU is an expert in tank cooperage, specializing in oak vats and casks from 10hl to 610hl. Our Cognac roots have allowed us to develop expertise in the spirits market (Cognac, Armagnac, Rum).

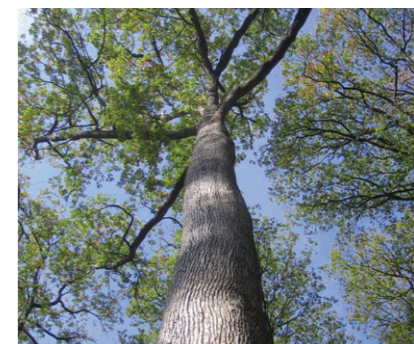
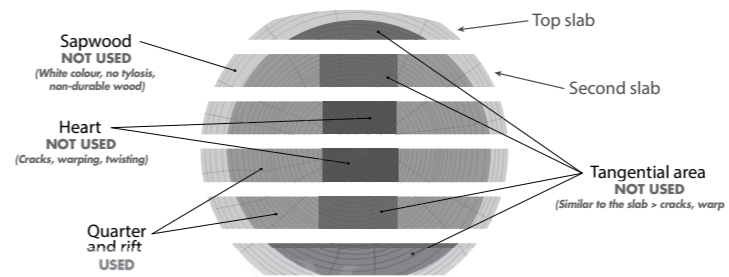
For more than 40 years, this experience has expanded to include producing large containers for vinifying and maturing fine wines, as well as beer and cider.

Our teams' expertise can support you and provide you with a unique wealth of knowledge in realizing your one-of-a-kind project.

THE BEST OF OAK

- Premium French oak from the best forests in France (Centre, Burgundy, Ile de France, the Loire, Vosges)
- Certification PEFC™ for all the french oak large containers, with the license number: PEFC™/10-31-640
- Even and uniform texture
- 3500m³ of permanent stock in our sawn timber yard

Oak in our woodyard in Cognac undergoes a seasoning process. We ensure maximum consistency for each vat or cask's organoleptic profile by combining staves from different sawn timbers.





UNRIVALLED EXPERTISE



■ METICULOUS PREPARATION OF EVERY STAVE

As the oak boules are turned into cask staves, we remove the slabs and heart, to avoid any potential warping over time and to ensure watertightness.

■ HOOPING WITH A DRIVER AND HAMMER

This **traditional method** ensures a strong seal (several tons of pressure) and is a key contributor to:

- Joint tightness
- Conservation over time

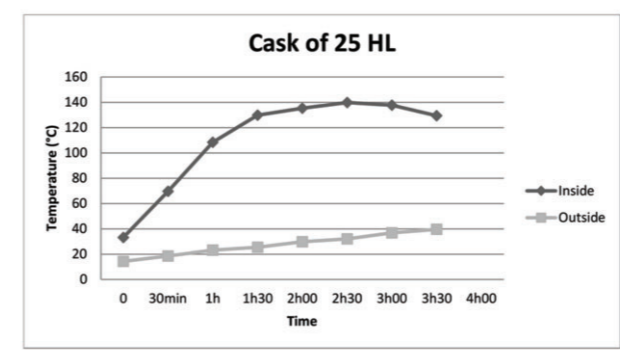
■ TOASTING

• **Deep toast over an open oak fire, calibrated for cask size**

• **Two toast levels**

Light: Subtle oak notes and a touch of minerality
 Medium: More toasted, spicy notes; sweetness on the palate

• To ensure consistency and quality, a temperature reading is taken on each vat (inside and outside) during toasting



■ IMPECCABLE FINISH

- Careful and precise sanding
- Painted galvanized steel or stainless-steel hoops
- Food-safe microporous varnish or linseed oil to protect the body and heads



■ STAINLESS STEEL LIDS, MANWAYS & ACCESSORIES

Pioneered by SEGUIN MOREAU, the **method of assembling the wood and stainless steel together in a 'U' structure** increases the amount of barriers between the inside and outside and offers numerous advantages:

- Improved airtightness
- Ease of hygiene and maintenance
- More attractive appearance
- Limit to sources of oxidation

More than 10 years ago, SEGUIN MOREAU was an early adopter of the manufacture and positioning of **a manway fitted flush at the bottom level.**

We also offer a **wide variety of accessories**, including valves, cooling systems and tank stands.





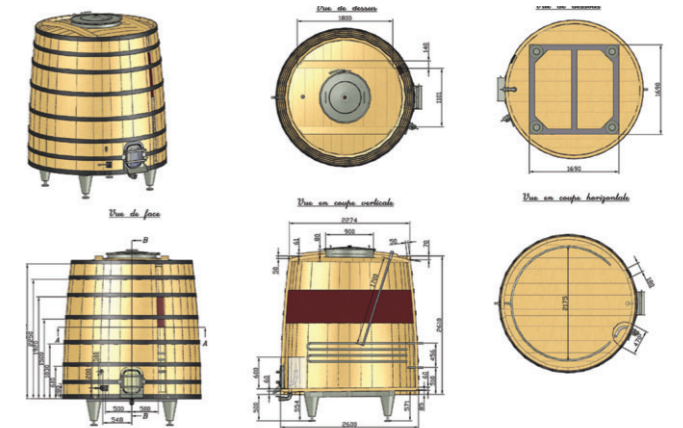
PREMIUM QUALITY AND SERVICES



CUSTOM SUPPORT FOR YOUR PROJECT

Our teams are involved in every phase of your project, from initial studies to aftersales service, providing:

- Advice
- 2D and 3D plans
- Installation and on-site support
- Training of technical teams in vat maintenance



QUALITY AND R&D

- **Non-contamination** checks performed on the wood for organochlorine compounds (TCA/TCP)
- ISO 22000 certification since 2007
- HACCP approach
- **Dedicated R&D program to:**
 - Develop new solutions to improve our products and services
 - Meet specific requests in partnership with our customers

SEGUIN MOREAU GUARANTEE

SEGUIN MOREAU offers a **two-year guarantee** for any manufacturing defects or defective accessories. This covers normal use in accordance with our instruction manual.



DID YOU KNOW?

Oak offers by far the best insulation the aging/storing materials used in winemaking. This is expressed via the thermal conductivity (λ) of the material W/mK: the lower the value λ , the better the insulation provided by the material (against flows of heat):

- Solid oak: 0.2 W/m.K
- Reinforced concrete: 1.2 W/m.K
- 304 stainless steel: 50 W/m.K

Thermal inertia (R), which can be defined as a material's ability to resist thermal flows, is dependent on the thermal conductivity (λ) and thickness of the vat wall: $R = e/\lambda$. The thicker the wall and the lower the thermal conductivity, the more insulating the container.

The walls of oak containers are generally 5 to 6 cm thick, while the walls of other materials (concrete, stainless steel) have a smaller measurement; meaning that oak containers offer 10 to 1000 times more insulation than other vats currently available on the market.

Technical benefits:

- Thermal inertia: Smaller and slower temperature variations
- Economy: Reducing energy consumption due to temperature regulation



CONTACT

Our representatives and oenologists are available to assist you and share their knowledge.

For personalized advice, contact them at: info@seguinmoreau.com



PHOTOS CREDITS: FRANÇOIS BLAZQUEZ - OLIVIER POGGIANTI - STUDIO PRIGENT. CREATION: S.B & B CONSULTING

SEGUIN MOREAU WOULD LIKE TO THANK ALL ITS CUSTOMERS FOR THEIR TRUST AND LOYALTY.

ARE PRESENTED IN THIS BROCHURE:

CHÂTEAU BRANE CANTENAC - CHÂTEAU MOUTON ROTHSCHILD - CHÂTEAU PAVIE - BODEGAS RODA - PAGO DE CARRAOVEJAS - MAISON ROEDERER - MAISON MUMM & CIE - CHÂTEAU DAUZAC - CHÂTEAU DE BEAUCASTEL - MAISON OGIER - E. RÉMY MARTIN & C° - CHÂTEAU CARMES HAUT-BRION - CHÂTEAU PAPE CLÉMENT - CHÂTEAU LARRIVET HAUT-BRION.



FRENCH COOPERAGE FOUNDED IN 1838
THE VERY BEST OF OAK
EXPERTISE OF THE TRADE
THE RESPECT FOR WOOD
TRANSMISSION OF SAVOIR-FAIRE
AN EXCEPTIONAL LEVEL OF FINISH
THE SENS OF DETAIL
INVENTOR OF BOUSINAGE
THE MOST DIVERSIFIED PRODUCT RANGE
EXCLUSIVE TECHNICAL PROCESSES
A UNIQUE OENOLOGICAL EXPERTISE
SCIENTIFIC KNOWLEDGE OF WINE-WOOD EXCHANGES
PASSION FOR PROGRESS
STRONG COMMITMENT TO RESEARCH & DEVELOPMENT
AN ACTIVE PARTICIPANT IN SUSTAINABILITY
THE BRAND FOR THE WORLD'S FINEST WINES
POSITION OF LEADER
A WORLDWIDE PRESENCE
100% OENOLOGIQUE

