



SEGUIN MOREAU



Russian Oak Barrels

A SPECIES TO COMPLEMENT FRENCH AND AMERICAN OAK.

TECHNICAL CHARACTERISTICS:

Species

Russian Oak

Models available

Bordeaux Export (225L, 27mm)

Burgundy Export (228L, 27mm)

Other models: please inquire

Toasting

To be determined according to your oenological objective.

WE ARE CONVINCED: EVERY WINE DESERVES ITS OWN TAILOR-MADE SOLUTION. A SOLUTION THAT ALLOWS IT TO REVEAL ITS FULL POTENTIAL, WHILE RESPECTING ITS UNIQUE CHARACTER AND THE ORIGINAL EXPRESSION OF THE GRAPES.

SMOOTH AND FRESH

Russian oak barrels are the perfect complement to the range of French and American oak barrels at SEGUIN MOREAU.

With its moderate aromatic and tannic qualities, Russian oak follows current trends in wine:

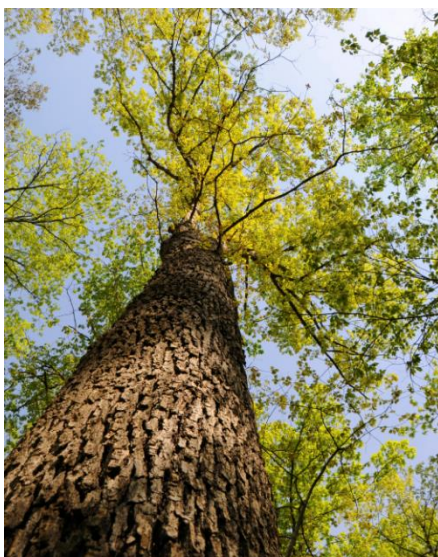
- Enhancing the freshness and aromatic elements of the grape variety,
- Providing structuring tannins, both tight and elegant,
- Moderate woody character highlighting the fruity notes.

This choice of oak embodies a desire **to respect the terroir.**

THE BEST OF OAK

The best forests are located in the regions of **Maïkop and Krasnodar, in the Republic of Adygea**, as well as the low foothills of the Caucasus mountains.

Within those regions, we select forests with **similar conditions to those in central France**: Poor soils ensuring slow growth and comparable **qualities to those of high forests** in terms of straightness and fine grain, along with tannic and aromatic potential.



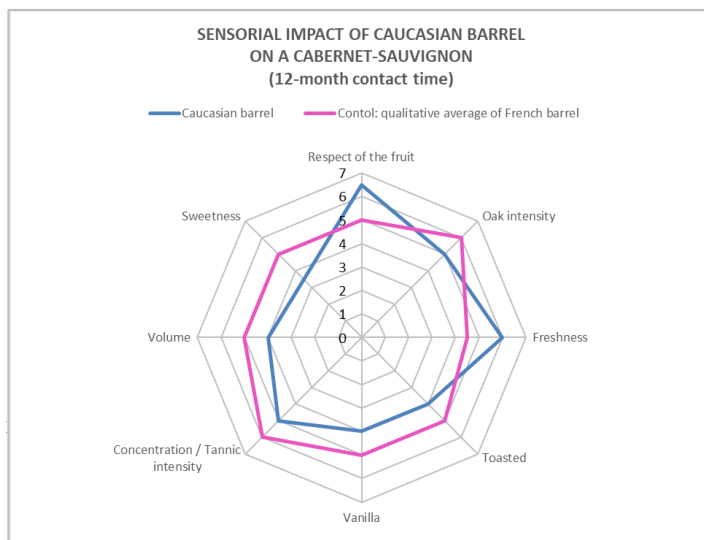


WHICH WINES? WHAT OBJECTIVES?

Caucasian oak barrels are suited for **lively white wines** with intense aromatic notes, in particular grape varieties such as Sauvignon Blanc, Chenin Blanc, Semillon, Verdejo, Pinot Grigio and some Chardonnays.

In addition, this species **enhances elegant red wines** such as Pinot Noir and Merlot, which can be sensitive to oaky characteristics.

Russian oak barrels also offer unique opportunities bringing freshness and spiced notes (clove, aniseed, cinnamon) and tight tannins.



IMPLEMENTATION

White wines:

- **Alcoholic fermentation:** recommended in barrels, either fully or partially, depending on the practices of the winery.
- **Recommended oak maturing time:** 5 to 8 months after fermentation, on the lees.
- **Racking:** no intermediate racking, final racking only.

Red wines:

- **Barrelling** for malolactic fermentation or barrelling after malolactic fermentation depending on winery practices.
- **Recommended time in barrel:** 8 to 12 months. Long oak maturing is not recommended.



DID YOU KNOW?

From the 19th century on through to 1930, the wood used in Bordeaux chateaux often came from Russia, Northern Europe and Bosnia. Of all the wood origins, Caucasian oak was considered the best.

During blind tastings, differences are barely discernable between maturing in French oak versus Caucasian oak, though the Russian oak is notable for its freshness and aromatic discretion.



QUALITY & SAFETY

All our products are subject to rigorous manufacturing conditions aimed at guaranteeing food safety and meeting the regulatory requirements in force.

Quality & Food certificates available on request: oen@seguin-moreau.fr