



Finesse



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ICÔNE

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THE ICÔNE SELECTION DESIGNED FOR HIGH-END DELICATE RED 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

Recommendation

- Medium long (ML)
- Non-toasted heads

Available on request

- Medium (M)
- Medium Plus (M+)
- Medium Long Tradition (MLT)



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.

Finesse

FOR STRUCTURED AND RESPECTFUL AGING _____

ICÔNE *Finesse* is a selection of oak, developed for Burgundy-style wines.

With fine and delicate varieties, the challenge of aging is to provide the wine with structure while respecting the subtle and even fragile character. The barrel must not convey oak aromas; instead it must provide a harmonious and well-integrated tannic structure, which will support the wine's natural aromatic 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.

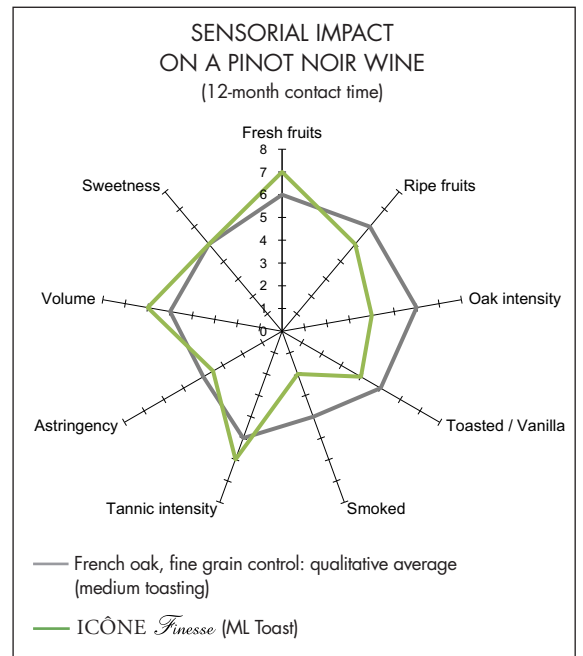
The results of the analysis, once processed, determine the œnological Potential.



WHICH WINES? WHICH OBJECTIVES?

The ICÔNE *Finesse* barrel is primarily intended for delicate and subtle high-end red wines. It provides full respect of the fruit and a harmonious tannic structure.

The barrel's oak profile particularly benefits the grape varieties of Pinot Noir, Sangiovese and Gamay. Aging results with Cabernet Sauvignon, Cabernet Franc, Merlot and Syrah are positive as well, especially when the wine requires a fresh fruit profile at the end of vinification.



IMPLEMENTATION

- We recommend filling the barrels early, in order to allow smoother structure and more efficient integration.

We suggest malolactic fermentation in the ICONE *Finesse* barrel. Yeast quantity and reductive conditions are the best factors to temper new oak impact, which will remain discreet and soft.

- Aging Duration: We recommend **10 to 16 months** aging in barrel, depending on a wine's structure and concentration.



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
 - > An in-house laboratory
 - > Testing performed at more than 200 wineries worldwide



QUALITY & SAFETY

ICÔNE *Finesse* 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: info@seguinmoreau.com



CONTACT

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

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



"Inspired by the past,
built for the future"

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