

BARRELS



SEGUIN MOREAU

Fraîcheur





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Fraîcheur

ENOLOGICAL INNOVATION FOR WHITE WINES

SEGUIN MOREAU BELIEVES CERTAIN WINES DESERVE 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
(228L, 27mm)

300L Barrel
(27mm)

Oak species



Body : french oak



Barrel heads : Acacia

Toasting

- Specific gentle toasting (tightening using water immersion)
- Toasted barrel heads

Fraîcheur IS _____

- *Fraîcheur* is a “mixed” barrel, i.e. it integrates two species of wood, with a design to enhance aromatic delicacy in white wines. Composed of a **French oak body** and **acacia** (Robina Pseudoacacia) **barrel heads**, it is the result of SEGUIN MOREAU’s research and several years of cellar trials.

- *Fraîcheur* undergoes a specific coopering process:

1- Implementation of a **specific gentle toasting**, preceded by bending and shaping using immersion in hot water.

This process limits the supply of toasty notes and contributes to the liveliness of the wine.

2- Use of acacia wood for the barrel heads.

This reduces the contribution of whisky-lactone and ellagic tannins, compounds sometimes involved in contributing excessive wood impact or the “riper/more oxidative” perception of wines.

These are specific to oak wood and entirely absent from acacia wood. The acacia **preserves the wine’s freshness**, which is enhanced by the **contribution of light floral notes**, adding complexity to the bouquet.

THE BEST OF OAK _____

The *Fraîcheur* body is derived from the same oak selection and undergoes the same aging processes as the rest of SEGUIN MOREAU’s range of barrels:

- Haute Futaie sessile oak, for complex notes of oak to accompany the fruit and provide an increase in volume without excessive structure; preserving balance on the palate
- Proactive maturation adapted to each oak species in order to reveal its enological potential



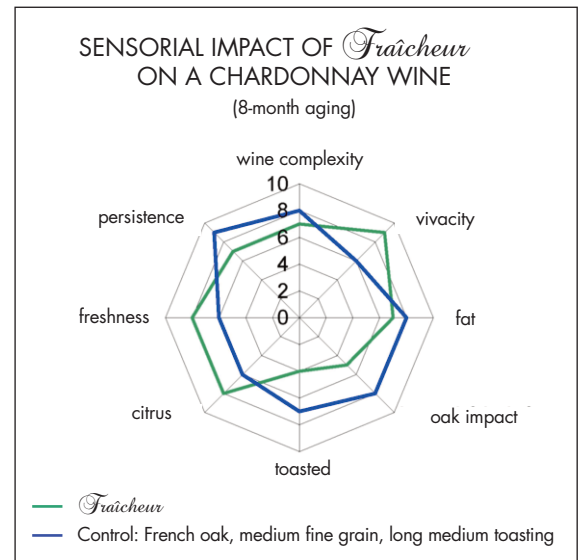
WHICH WINE, WHICH OBJECTIVE?

Fraïcheur is intended for white wines that the winemaker seeks to express grape variety specificity, while still respecting the wine's fresh and floral character.

Principal grape varieties recommended: Chardonnay, Sauvignon blanc, Sémillon, Muscadelle, Marsanne, Roussanne, Viognier, Verdejo, Pinot gris, Riesling, Petit and Gros Manseng.

Oak profile provided by *Fraïcheur*:

- **Structure:** Preserves the elegant and vivacious character of the wine,
- **Aroma:** Light notes of lime, white flowers, fresh and subtle aromas.



IMPLEMENTATION

- **Alcoholic fermentation:** Recommended in barrels, either complete or partial, depending on cellar practices.
- **Recommended aging duration in barrel:** 5 to 8 months on lees after fermentation.
- **Rackings:** No intermediate rackings, only one final racking.

We advise against carrying out rackings during aging. This could provoke premature oxidation of the wine, due to the sudden supply of oxygen and loss of lees, which play a necessary protective role. It would act in opposition to the oenological objective of preserving freshness and specificity.

DID YOU KNOW?

The use of the term “acacia” is a misuse of language. The specie's true name of this species is “black locust” (*Robinia Pseudoacacia*). It was imported from North America to Europe by Jean Robin, an arborist for kings Henry III and Louis XIII, who planted the first specimens in Paris in 1601.

Commonly referred to as acacia because of its resemblance to known trees of this genus around the Mediterranean, the black locust was later reclassified by Linné in the Fabacées family and christened *Robinia* in French in honour of Jean Robin.

The black locust is a **quality producer**. Its hard resistant wood can be used for a number of purposes, including cooperage. Its specific chemical composition is equally interesting, as it provides an **oenological contribution significantly different** from that of oak wood.

