



DEMI-MUID

630 L / Red, White and Rosé Wine Aging



BEST WOOD QUALITY

From the outset, SEGUIN MOREAU selects the best oak trees to supply you with barrels whose oenological quality will match your expectations. All rough staves undergo a controlled maturation process with, on average, a **24-month open air seasoning** in SEGUIN MOREAU's Cognac stave yard. The oak reaches thus its optimal profile.

THE RANGE

Traditionally, we have offered French Oak demi-muid barrels exclusively. This range has been expanded with ICÔNE product lines – **the symbol of SEGUIN MOREAU's expertise.**

ICÔNE is a unique process for oak selection, by analysis of its chemical composition. Thus, we identify wood's capability of generating a particular oak profile for a specific style of wine: we refer to **the Oenological Potential »** of the wood. **This demi-muid range enables the reproducibility of the aging process in order to enhance the unique quality of your wine, consistently, year after year.**



The demi-muid range encompasses:

- ICÔNE *Elégance* for red wines seeking elegant and harmonious oaky profile.
- ICÔNE *Finesse* for red wines seeking finesse, freshness and structure.
- ICÔNE *Blanc* for white wines seeking fine oaky notes that respect varietal aromas.

AN OENOLOGICAL APPROACH

Grape varieties : Its use is adapted to red Rhodanian varieties (Syrah, Grenache, Mourvèdre) and to delicate and aromatic white wine varieties (Clairette, Grenache, Viognier, Roussanne, Marsanne).

Recommended toasts : 9 possible different toasts. The most used are burgundy toasts such as MLO (Medium Long Open) et ML (Medium Long).

Oenological profile: The demi-muid offers sweetness, fruit respect, freshness, elegance and finesse to your wine.



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TECHNICAL CHARACTERISTICS

Capacity	630 L (+/- 5%)
Ø bilge	103 cm
Ø head	88 cm
Rough stave thickness	34 ou 42 mm
Height	115 cm
Weight (kg)	120 – 125 kg

ACCESSORIES

- 10 galvanized steel hoops
- 1 conical burnt hole Ø 51mm and silicon bung

OPTIONS

- Black hoops
- Stainless steel conical fitting + draining cap
- Elbow + Stainless steel drain valve
- Stainless steel round top door Ø 220mm
- Unfitted head / Clear plexi head(s)

A RANGE OF OAK STRAIGHT EDGE SUPPORTS

For the manufacturing of wooden stands, SEGUIN MOREAU selects untreated oak heartwood from its wood yard. Non contamination analyses (HAHP) are conducted on request.

Available models are : straight edged cradles or rounded, with /without soles, with /without crossbeams.



OTHER FLAGSHIP PRODUCT – THE ROTATIVE MICRO FERMENTER



The rotative micro fermenter enables a gentle stirring thanks to the rotation (without crushing grapes skins and seeds).

The devatting is easier thanks to a Stainless steel round top door Ø 220 mm.

Accessories:

- 1 stainless door 316L 1 Ø 220mm with decompression cap
- 3 x 316L mixing fins
- 316L stainless steel sieve with grid
- 1 metallic painted base with stainless guide and brake