



OUR TOASTING RANGE

2016/17 VINTAGE

TOASTS APPROPRIATE TO WINES

TOASTING LEVEL		AROMAS	TASTE	SUITABILITY
Light Toast	L	Mineral, fresh woody character. Restricts vanilla and toasted aromas, encourages the development of fresh aromas and adds complexity to the finish.	A lot of tannin to help give structure.	Recommended for wines made with over-ripe, highly concentrated grapes; provides a limited addition of aromas while improving the wine's tannin structure.
Medium Toast	M	Highly complex: toasted, vanilla, fresh bread, spice and chocolate aromas.	A well-rounded structure encouraged by the oak's serous fluid. The supply of tannins has a moderate structuring effect.	Ideal for most wines. The additions from the oak in terms of structure and aroma; are well balanced with the natural character of the wine.
Medium Open Toast*	MO	Identical to Medium Toast but with less intensity.	Identical to Medium Toast.	Toast level derived from the Medium toast level, thus enabling to remain in the same aromatic range but with less intensity and therefore a greater respect for the fruit and an additional touch of freshness.
Medium Plus Toast	M+	Highly complex, adding the maximum of aromas achievable through toasting: toast, spices, roasted almonds, roasted coffee, toffee, mocha chocolate.	The tannins in the barrel are very well integrated and contribute to a full round palate.	Wines with highly concentrated aromas, able to cope with a high but balanced addition of aromatics from the barrel.
Medium Long Toast (Burgundy Style)	ML	Highly complex, great finesse, toasted aromas, vanilla, brioche and white nougat.	Increases complexity while preserving the finesse of grape varieties with a low concentration of tannins which encourage fullness on the palate and a powerful finish.	Suitable for Chardonnay, Sauvignon Blanc and various red wines.
Medium Long Open Toast*	MLO	Identical to ML Toast but with less intensity.	Identical to ML Toast	Toast level derived from the ML toast level, in the same aromatic range but with less intense toasting components and therefore more freshness.
Medium Long Tradition (Tradition Bourgogne)	MLT	Empyreumatic range : grilled, caramel, cocoa. Strengthened notes of candied fruit.	Provides volume and length on the palate, whilst maintaining the freshness of the attack.	Particularly well suited for the fermentation and aging of fine white wines on lees.
Medium Extra Long Open Toast*	MXLO	Delicate aromatic input: vanilla, custard, light toasted notes.	Round and silky tannins that provide length on the palate.	Appropriate to moderate or highly concentrated red wines. This toast imparts woody aromas right from the start of the wine maturation.
Toasted Heads	TH	Suitable for reducing the impact of methylactones in American oak. Adds a touch of smokiness.	Restricts the addition of tannins from the heads and adds to the sweetness of wines.	Works well for wines that require a limited addition of tannins: white or red. Watch out for smokiness.

TOASTS APPROPRIATE TO SPIRITS

TOASTING LEVEL		COLOR & AROMAS	TASTE	SUITABILITY
Alcohol 1	ALC1	Distinct gold colour with brown reflections. Slightly woody and complex aromas : vanilla, toffee, toiled.	The tannins in the barrel are very well integrated and contribute to a full round palate.	Full bodied spirits.
Alcohol 2	ALC2	Light gold colour. Aromas achievable through toasting: fresh, spices, notes of clove and white pepper.	Provides freshness to the spirit. The supply of tannins has a moderate structuring effect.	Light and fine spirits.

* The Medium Open, Medium Long Open and Medium Extra Long Open toasts exclude the use of the lid, which is used at the end of the bousinage phase. This process gives a lighter color and an organoleptic profile which is less empyreumatic and more respectful of the fruit.

Our representatives are available to assist you in choosing the best toast to suit your oenological objectives.