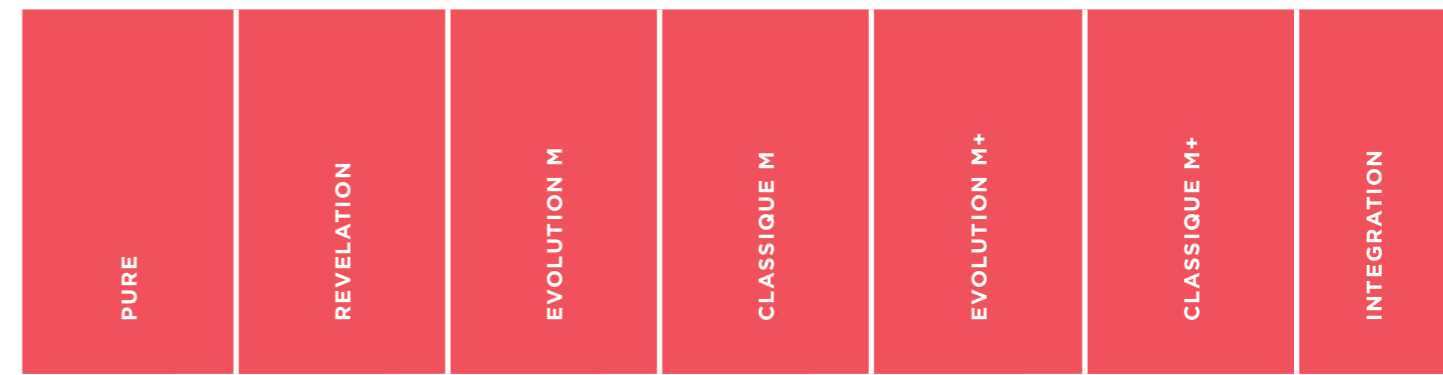


Profile of delicate red wines

- Varietals: Pinot Noir, Grenache, Sangiovese, Nebbiolo, Cabernet Franc, Barbera, Gamay.

- Nose: Subtle, complex aromatic palette. Aromas : mature fruit (cherry, strawberry), fresh fruit (raspberry, redcurrant, blackcurrant) which can evolve, or with fermenting characteristics (tobacco, dry flowers, banana)

- Palate: moderately or only slightly concentrated, sometimes a little fragile and sensitive to taking on oak. Fine tannins which can be slightly dry depending on the level of maturity.



	Polyphenolic Index Oakscan®	Aromatic intensity	Structure	Aging period (months)	Wine Style													
					PURE	REVELATION	EVOLUTION M	CLASSIQUE M	EVOLUTION M+	CLASSIQUE M+	INTEGRATION							
French oak	225L / 228L																	
	SUPER FINE BLEND EXTRA FINE X-BLEND	35 ^{+/-5}	👉	🕒	🤔	🤔	📊	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	📊	
	OMEGA	30 ^{+/-7}	👉	🕒	🕒	📊	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔
	TIGHT GRAIN	40 ^{+/-7}	👉	🕒	🕒	📊	📊	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊
	TIGHT GRAIN OAKSCAN 20	20 ^{+/-4}	👉	🕒	🕒	🤔	📊	📊	🤔	📊	📊	🤔	📊	📊	🤔	📊	📊	📊
	ALLIANCE/MIXED (MEDIUM AND TIGHT GRAIN)	40 ^{+/-10}	👉	🕒	🕒	📊	📊	🤔	🤔	📊	📊	🤔	📊	📊	🤔	📊	📊	📊
	MEDIUM GRAIN	50 ^{+/-10}	👉	🕒	🕒	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔
	300L	45 ^{+/-10}	👉	🕒	🕒	🤔	🤔	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	🤔
400L / 500L	45 ^{+/-10}	👉	🕒	🕒	🤔	📊	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	🤔	
American oak	225L / 228L		👉	🕒	🤔	🤔	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔
	300L		👉	🕒	🤔	🤔	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔
	400L / 500L		👉	🕒	🤔	🤔	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔
European oak	225L / 228L		👉	🕒	📊	📊	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔
	300L		👉	🕒	📊	📊	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔
	400L / 500L		👉	🕒	📊	📊	📊	🤔	📊	📊	📊	📊	📊	📊	📊	📊	📊	🤔

LEGEND

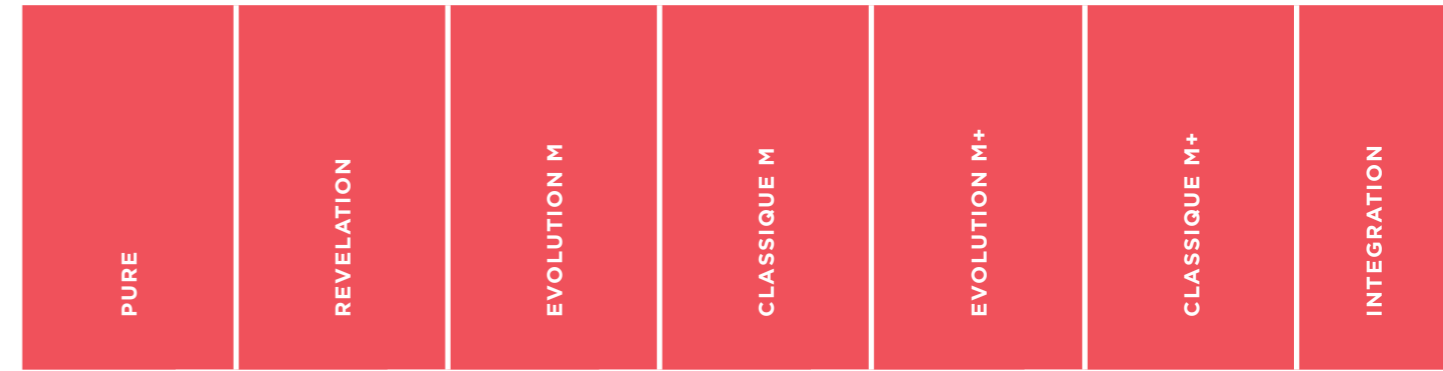
- 👉 Aromatic intensity
- 👉 Structure
- 🕒 6 — 18 Aging period (months)
- 🤔 Not yet qualified
- 🤔 Not recommended
- 🤔 Not available
- 📊 Recommended

Profile of red varietal wines

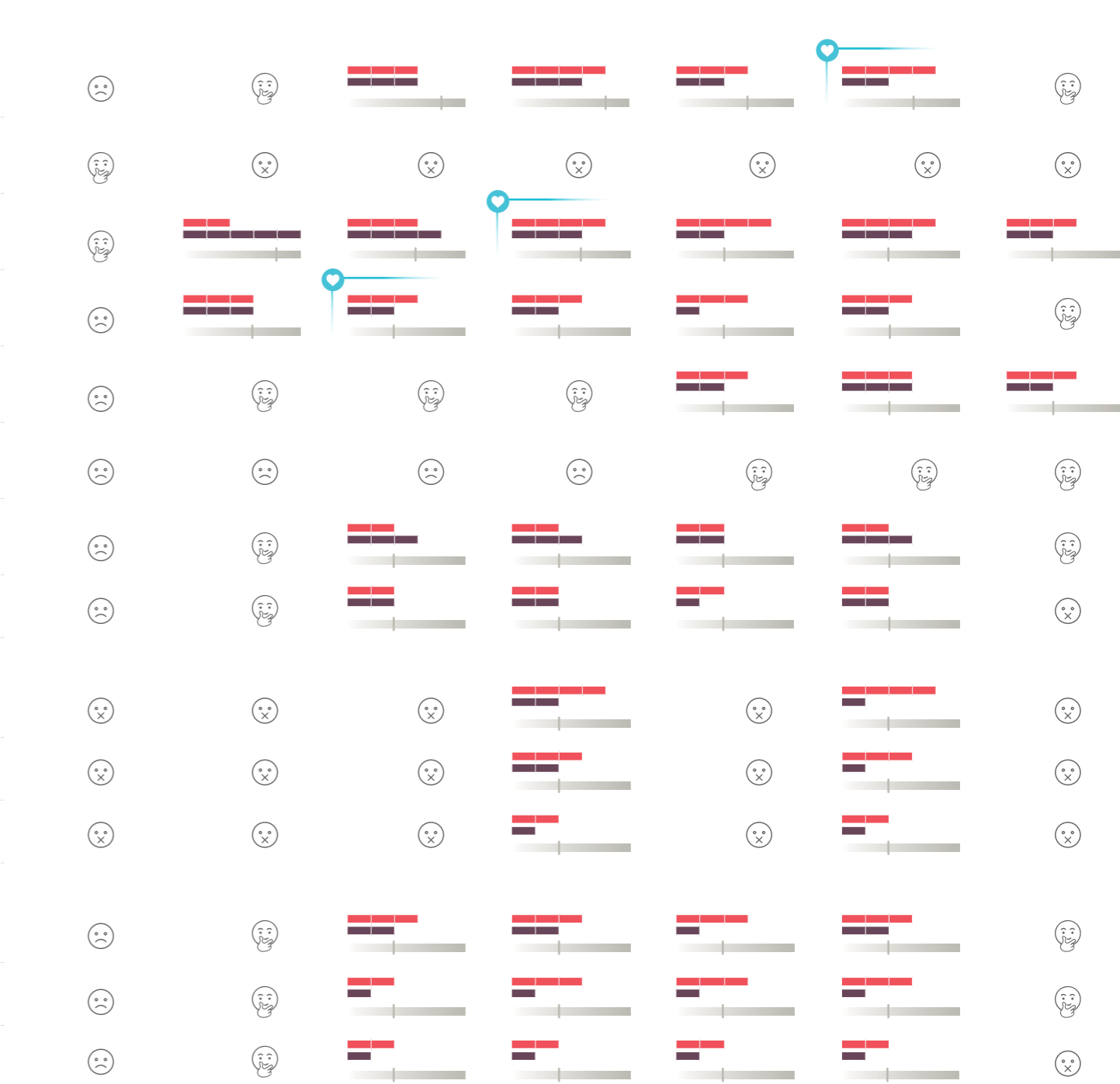
- Varietals: Cabernet Sauvignon, Tannat, Malbec, Petit Verdot, Carménère, Carignan, Lagrein, Öküzgözü.

- Nose : aromas of fresh fruits, moderate maturity with some vegetal notes. Fresh aromas (strawberry, redcurrant, raspberry, blackcurrant buds, tomato leaves, red pepper) spices (pepper, peppermint).

- Palate : moderately concentrated to concentrated with acidity. Reactive tannins, sometimes lacking roundness.



	Polyphenolic Index Oakscan®	Aromatic intensity	Structure	Aging period (months)
French oak	SUPER FINE BLEND EXTRA FINE X-BLEND	35 ^{+/-5}	👍👍	🕒
	OMEGA	30 ^{+/-7}	👍👍	🕒
	TIGHT GRAIN	40 ^{+/-7}	👍👍	🕒
	TIGHT GRAIN OAKSCAN 20	20 ^{+/-4}	👍👍	🕒
	ALLIANCE/MIXED (MEDIUM AND TIGHT GRAIN)	40 ^{+/-10}	👍👍	🕒
	MEDIUM GRAIN	50 ^{+/-10}	👍👍	🕒
	300L	45 ^{+/-10}	👍👍	🕒
400L / 500L	45 ^{+/-10}	👍👍	🕒	
American oak	225L / 228L		👍👍	🕒
	300L		👍👍	🕒
	400L / 500L		👍👍	🕒
European oak	225L / 228L	28 ^{+/-7}	👍👍	🕒
	300L	28 ^{+/-7}	👍👍	🕒
	400L / 500L	28 ^{+/-7}	👍👍	🕒



LEGEND

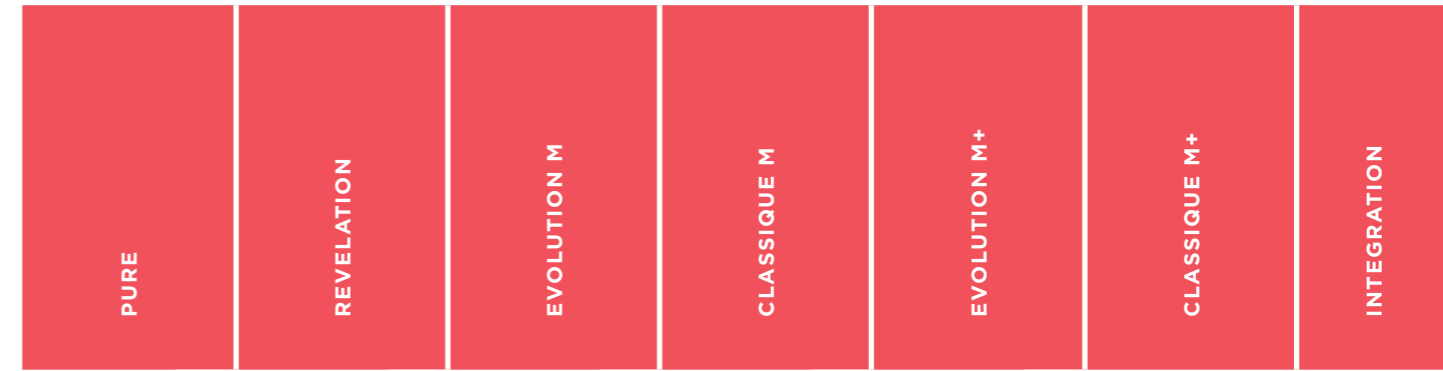
- Aromatic intensity
- Structure
- Aging period (months)
- Not yet qualified
- Not recommended
- Not available
- Recommended

Profile of very mature red wines

- Varietals : Merlot, Grenache, Zinfandel (Primitivo), Touriga Nacional, Nero d'Avola, Tempranillo, Syrah, Saperavi.

- Nose : aromas of candied fruit (prune, fig, squashed strawberry, kirsch, dried fruits, fruits soaked in alcohol, fruit paste), spices (cocoa, eucalyptus), dry vegetal (tobacco, dried flower, straw), which can evolve slightly.

- Palate : moderately concentrated to concentrated, with an average to high tannic content, sweetness, low acidity. Very mature tannins which can evolve or slightly dry aftertaste.



	Polyphenolic Index Oakscan®	Aromatic intensity	Structure	Aging period (months)	Not yet qualified	Not recommended	Not available	Recommended	PURE	REVELATION	EVOLUTION M	CLASSIQUE M	EVOLUTION M+	CLASSIQUE M+	INTEGRATION		
French oak	225L / 228L																
	SUPER FINE BLEND EXTRA FINE X-BLEND	35 ^{+/-5}	👉	🕒	🤔	🤔	🤔	👉	👉	👉	🤔	🤔	👉	🤔	🤔	🤔	
	OMEGA	30 ^{+/-7}	👉	🕒	🕒	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔	🤔
	TIGHT GRAIN	40 ^{+/-7}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
	TIGHT GRAIN OAKSCAN 20	20 ^{+/-4}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
	ALLIANCE/MIXED (MEDIUM AND TIGHT GRAIN)	40 ^{+/-10}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
	MEDIUM GRAIN	50 ^{+/-10}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
300L	45 ^{+/-10}	👉	🕒	🕒	🤔	👉	👉	👉	👉	👉	👉	👉	👉	👉	👉	👉	
400L / 500L	45 ^{+/-10}	👉	🕒	🕒	🤔	👉	👉	👉	👉	👉	👉	👉	👉	👉	👉	👉	
American oak	225L / 228L																
	300L																
	400L / 500L																
European oak	225L / 228L	28 ^{+/-7}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
	300L	28 ^{+/-7}	👉	🕒	🕒	🤔	👉	👉	👉	👉	🤔	🤔	👉	👉	👉	👉	
	400L / 500L	28 ^{+/-7}	👉	🕒	🕒	🤔	👉	👉	👉	👉	👉	👉	👉	👉	👉	👉	

LEGEND

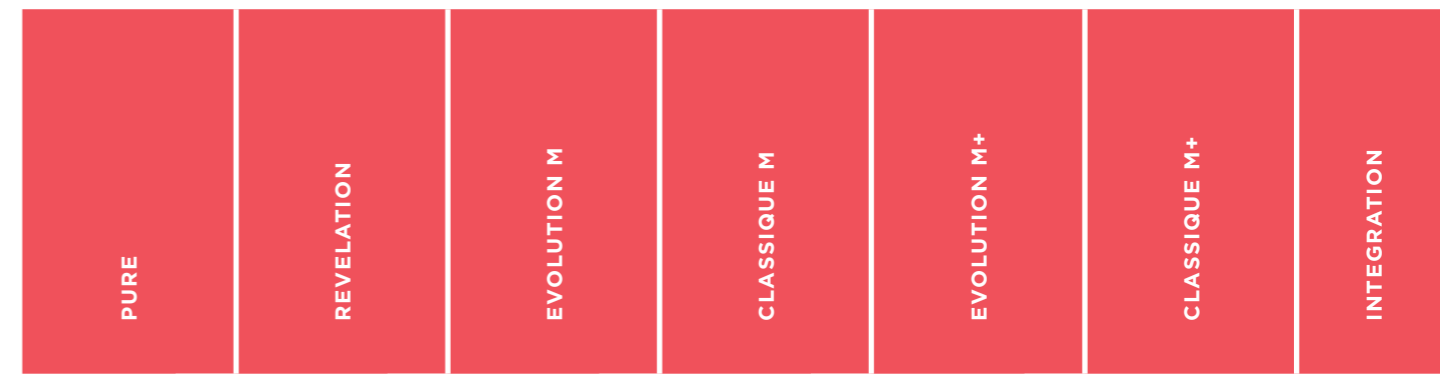
- 👉 Aromatic intensity
- 👉 Structure
- 🕒 6 — 18 Aging period (months)
- 🤔 Not yet qualified
- 🤔 Not recommended
- 🤔 Not available
- 👉 Recommended

Profile of concentrated, balanced red wines

- **Varietals:** Merlot, Syrah, Malbec, Cabernet Sauvignon, Cabernet Franc, Tempranillo, Carignan, Marselan, Mourvèdre, Monastrell, Corvina, Montepulciano, Saperavi, Boğazkere.

- **Nose:** mature, but not over-ripe fruits with no vegetal notes. Aromas of dark fruits (cherry, blackberry, blueberry), spices (licorice, black olives), flowers (violet), mineral (shale, hot stones).

- **Palate:** concentrated and well balanced with a high tannin content, fatty, balanced acidity, tannins which are solid, mature, round, with no astringency, lingering, and sometimes sticky.



Oak Type	Oak Size	Polyphenolic Index Oakscan®	Aromatic Intensity	Structure	Aging period (months)	Not yet qualified	Not recommended	Not available	Recommended	PURE	REVELATION	EVOLUTION M	CLASSIQUE M	EVOLUTION M+	CLASSIQUE M+	INTEGRATION		
										Not yet qualified	Not recommended	Not available	Recommended					
French oak	225L / 228L		👉	👄	🕒 6-18	🤔	🙅	🙅	👍	👍	👍	👍	👍	👍	👍	👍	🤔	
	SUPER FINE BLEND EXTRA FINE X-BLEND	35 ^{+/-5}	👉	👄	🕒 6-18	👍	🙅	🙅	👍	👍	👍	👍	👍	👍	👍	👍	👍	
	OMEGA	30 ^{+/-7}	👉	👄	🕒 6-18	👍	🙅	🙅	👍	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅
	TIGHT GRAIN	40 ^{+/-7}	👉	👄	🕒 6-18	👍	🙅	🙅	👍	👍	👍	👍	👍	👍	👍	👍	👍	🤔
	TIGHT GRAIN OAKSCAN 20	20 ^{+/-4}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅
	ALLIANCE/MIXED (MEDIUM AND TIGHT GRAIN)	40 ^{+/-10}	👉	👄	🕒 6-18	🙅	🙅	🙅	👍	👍	👍	👍	👍	👍	👍	👍	👍	🤔
	MEDIUM GRAIN	50 ^{+/-10}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅
300L	45 ^{+/-10}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
400L / 500L	45 ^{+/-10}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
American oak	225L / 228L		👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
	300L		👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
	400L / 500L		👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
European oak	225L / 228L	28 ^{+/-7}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
	300L	28 ^{+/-7}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	
	400L / 500L	28 ^{+/-7}	👉	👄	🕒 6-18	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	🙅	

LEGEND

- 👉 Aromatic intensity
- 👄 Structure
- 🕒 6-18 Aging period (months)
- 🤔 Not yet qualified
- 🙅 Not recommended
- 🙅 Not available
- 👍 Recommended