

# Toasts for white wines



PURE

**Freshness and purity of the fruit**

This toast is for winemakers who are seeking respect of the grape variety and freshness for their white wine. It can be adapted to Chardonnay type wines, to maintain their tension, or to Sauvignon Blanc wines to respect their freshness. It has very little impact on aromas, but good intensity mid-palate and an overall persistence.



REVELATION

**Sweetness and softness**

Slightly more aromatic than the Pure toast, its aim is to soften the white wines, with light notes of vanilla. It is suited to rich, concentrated white varieties.



EVOLUTION

**Roundness and volume**

Evolution gives priority to the roundness of tannins and is meant for wines to be drunk young. Moderate contribution of aromas, with a lot of sweetness on the palate.



CLASSIQUE

**Power**

Classique is meant for rather long aging and for white wines with long aging potential (sweet wines). A complex aromatic contribution, it can also reinforce the volume and persistence on the palate.



INTEGRATION

**Delicate structure**

Very moderate contribution of structure, it can reveal toasted notes on the nose. It has a delicate tannic impact and is suited to varieties which take on the oak rapidly.

	NOSE				MOUTH			
	FRUITY/FLORAL	VANILLA	SPICES	TOASTED	FRUITY	SWEETNESS	FRESHNESS	PERSISTENCE
PURE	••••	•			••••	••	••••	••••
REVELATION	•••	••	•	•	•••	••	••	••
EVOLUTION	•••	••	••	••	••	•••	•••	•••
CLASSIQUE	••	•••	•••	•••	••	•••	•	••
INTEGRATION	••		••	••	••	••	•	••