

# Toasts for American oak

Temperature and length of toast have been developed to reduce the "whisky lactones" typical of American oak. This results in a barrel of great aromatic complexity, with more spicy, balsamic notes, the American character being present in a subtler way. These toasts are generally suited to all types of aging.



### Softness and balance

This is suited to both white and red wines. Its aromatic contribution is marked by soft notes such as coconut and vanilla which make the fruity profile more complex.



### Aromatic intensity and complexity

This toast is more complex, bringing more intense, spicy, toasted, caramel notes and a greater persistence on the palate. It is recommended for the aging of red wines and also for white wines.



**With our extensive experience of sourcing American oak, we select our white American oak (Quercus Alba) from the finest forests.**

In the region of Missouri, the white American oak is rich in lactones, low in tannin content, and contributes notes of vanilla, coconut, and sweetness. Our barrels offer a beautiful aromatic complexity of vanilla, caramel, chocolate, spices, and smoky notes.

After strict selection, our wood is aged and milled by our exclusive partner in Missouri. During maturation, which lasts over two years, rough staves are exposed to the rain, wind and sun, seasoning over many months. This is an essential stage which contributes finesse and aromatic complexity.

The fact that we continuously get our oak from the same source enables us to guarantee a consistent aromatic profile of our barrels from one year to the next.

	NOSE				MOUTH			
	SPICES	VANILLA	FRESH WOOD / COCONUT	GRILLED / TOASTY	FRUITY	SWEETNESS	VOLUME	PERSISTENCE
CLASSIQUE MEDIUM	••	••	••••	••	••	••••	••	•••
CLASSIQUE MEDIUM PLUS	•••	•••	•••	•••	•	••••	•	••••