



Example of Pure to Medium + toasts

Toasts for red wines

PURE

Respect of fruit and character

Pure toast is meant for wine-makers who are seeking the purity of the wine, the respect of the fruit and the terroir. It is carried out at low temperatures over a long period. This gentle, deep toast helps preserve the original aromas of the wine. Its long, delicate interaction with the wood's tannins generates volume, finesse and length. It gives remarkable texture in the mouth.

The Pure toast, associated with tight grain and Oakscan wood selection, respects the raw material and enhances the wine, giving expression to the fruit while respecting its origin.

REVELATION

Harmony and softness

Revelation toast is moderate, aimed at generating soft aromas (creamy, vanilla). More intense than the Pure toast, it is suited to wines with good structure, to which it will add more volume, while respecting the profile of the fruit.

EVOLUTION MEDIUM

Roundness and elegance

Evolution medium toast favors the fruit and the roundness of the tannins. This toast is carried out in two stages and results in balanced aromas, round tannins in the mouth, and additional sweetness.

CLASSIQUE MEDIUM

Intensity and structure

Classique medium toast is meant for long aging periods and wines with good aging potential. Well rounded aromas, sweetness and volume are developed thanks to this slow, prolonged toast.

EVOLUTION MEDIUM +

Roundness and complexity

Evolution medium+ combines a long and intense toast in the initial phase with a more intense « boucinage », resulting in intense tasty aromas (brioche, caramel..) with roundness and sweetness on the palate.

CLASSIQUE MEDIUM +

Richness and volume

This is an intense toast, meant for long aging periods. It stands out by leaving remarkably long-lasting aromas on the palate.

HEAVY

Aromatic strength

This toast brings woody, toasty and chocolate notes, a rich aromatic palette combined with power on the palate.

INTEGRATION

Mellowness and finesse

Integration toast was created to satisfy specific requirements of delicate wine varieties which are sensitive to tannins. Some toasted notes on the nose, with an excellent integration of tannins in the mouth in the first months of aging.

	NOSE				MOUTH			
	FRUITY/FLORAL	VANILLA	SPICES	TOASTED	FRUITY	SWEETNESS	VOLUME	PERSISTENCE
PURE	••••	•			••••	••	••••	••••
REVELATION	•••	••	•	•	•••	•••	••••	••
EVOLUTION MEDIUM	••	••	••	••	••	••••	•••	••
CLASSIQUE MEDIUM	••	•••	•••	•••	••	•••	•••	••
EVOLUTION MEDIUM PLUS	••	•••	••	•••	•	••••	••	•••
CLASSIQUE MEDIUM PLUS	•	••	••••	••••	•	••	••	•••
HEAVY		••	••••	•••••		•	•	•••
INTEGRATION	••		•••	•••	••	••	••	••