

Tonnellerie O

Toast Profiles

WHITE

DESCRIPTIONS

RED

ELEGANCE

Medium: Toast, vanilla, coconut. More wood tannin preserved at lower toasting temperatures to contribute structure as well as classic American oak aromas.

Medium Slow: Aromatic profile similar to Medium: sweet vanilla, coconut, toasted bread. Enhances richness and depth mid-palate.

Medium Plus: Vanilla, powdered sugar, marzipan, baking spices, caramel. Accentuates viscosity. Amplifies expression of ripe fruit in both reds and whites.

Medium Plus Slow: Aromatic profile similar to Medium Plus, but with greater impact on smoothness and richness of wine's texture from decrease in wood tannin with extended toasting. Sweetness takes on a tropical character. Enhances perception of sweet dark fruit in reds, stone fruits in whites.

OPULENCE

Heavy: Common descriptors include crème brûlée, vanilla bean, tropical sweetness. Minimal contribution of wood tannin helps build big volume and creaminess on the palate.

Boost: Designed to match with the boldest styles of New World red winemaking. Heavy toast with a special twist that permits the deepest penetration of heat to deliver maximum confectionary and tropical sweetness on the nose and a lush, generous texture on the palate.

ELEGANCE

OPULENCE