

Tonnellerie O

Toast Profiles

WHITE

DESCRIPTIONS

RED

PURITY

Blonde: Our longest, lowest-temperature toast provides the most “transparent” barrel profile, sharpening the focus on red fruits in reds and a fresh, crisp quality in whites. Designed to enhance the purest varietal expression possible.

Flash Toast: Woody, slightly earthy aromas, can have subtle aromas of sandalwood and incense. Can bring a sense of “freshness” to heavily extracted, concentrated reds.

PURITY

ELEGANCE

Medium: More aromatic complexity than Blonde toast. Contributes “roundness” mid-palate, sweeter oak aromas, toasted baguette, vanilla, baking spices, hints of wood spice (e.g., sandalwood). Also enhances “freshness.” Can emphasize perception of red over black fruit.

Medium Slow: Aromatic profile similar to Medium: toasted nuts, caramel, toasted bread, vanilla, brown spices. Enhances richness and depth mid-palate.

ELEGANCE

OPULENCE

Medium Plus: Vanilla bean, amaretto, marzipan, baking spices, caramel. At times it can enhance the perception of slate, graphite or other “mineral” aromas and flavors. Accentuates viscosity. Emphasizes black over red fruit.

Medium Plus Slow: Aromatic profile similar to Medium Plus, but with maximum impact on smoothness and richness of wine’s texture from decrease in wood tannin with extended toasting. Enhances perception of sweet dark fruit.

OPULENCE

Heavy: Common descriptors include cocoa, baking chocolate, espresso bean, crème brûlée. Minimal contribution of wood tannin helps build 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 sweetness and richness without charry or smoky characters.