



Tonnellerie
Quintessence
Bordeaux

{ TASTING NOTES }

8 Route de Canteloup, 33750 Beychac et Caillau – France, Tel: 05.56.72.82.00
Europe : Franck Renaudin, Mobile: +33 672 14 24 03, franckrenaudin@tonnelleriedumonde.fr
France : Nicolas Pégrier, Mobile : 06 72 14 24 04, npegrier@tonnelleriedumonde.fr
Emmanuel Boudaric, Mobile : 06 72 14 24 01, eboudaric@tonnelleriedumonde.fr

www.tonnelleriequintessence.fr



facebook.com/TonnellerieQuintessence



{ TOASTING GUIDE }



Tonnellerie
Quintessence
Bordeaux



Toast
CHÂTEAU

This classic and elegant Bordeaux toast uses a gradual increase of intense fire for a short period of time.

Aromatics
Complex oak
Mocha, Caramel
Cedar
Balances and integrates well with fruit

Palate
Showcases the fruit
Refined, elegant tannins
Adds texture and firm structure
Extended, complex finish

Suitability
Concentrated, structured red varieties destined for extended aging
Suggested aging: 12 to 24 months
Classic varietal pairings: Cabernet Sauvignon, Cabernet Franc

CHÂTEAU LONGUE { NEW }

This extended toast begins softly, utilizing a fire that builds in intensity over time to create complexity and highlight even the most powerful wines with subtlety and grace.

Subtle yet complex
Preserves the fruit
Voluptuous, layered tones
Notes of spice

Lively at the front
Silky structure and volume
Fine tannins lift the fruit
Long, defined finish with light spice

Red varieties focused on finesse
Suggested aging: 12-18 months
Classic varietal pairings: Cabernet Sauvignon, Merlot, Red blends

TRADITIONNELLE

This rich, balanced toast uses a moderate fire, which starts high and gradually tapers down.

Classic oak aromatics
Moderate toast
Vanilla, spice & brown sugar

Balances well with fruit
Exhibits volume in mouth
Adds toast, integrated structure
Subtle finish

Moderately-aged, balanced reds
Suggested aging: 10-18 months
Classic varietal pairings: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Zinfandel

TRADITIONNELLE LONGUE

This elegant and lush toast is long and gentle, with moderate heat and unvarying temperature until the finale when it peaks.

Fruit focused
Soft, rich oak aromatics
Allows delicate fruit and floral notes to shine through
Sweet sprice

Highlights ripe, soft fruit
Subtle structure and toasty finish
Excellent length

Delicate styles showcasing terroir
Suggested aging: 9-15 months
Classic varietal pairings: Pinot noir, Chardonnay, Zinfandel Merlot, Cabernet Sauvignon

BOURGUIGNONNE

A penetrating toast over a moderately high heat for an extended period of time, this expressive toast utilizes a classic Burgundian chapeau towards the end to add subtle smoke aromatics.

Lush and elegant oak
Hints of smoke, caramel
Sweet spice

Highlights rich, dark fruit
Refined structure
Plush, rounded mouthfeel
Sucrosity

Fruit driven reds and whites
Suggested aging: 9-15 months
Classic varietal pairings: Chardonnay, Pinot noir, Syrah, Merlot

AMBRE

This flashy, high-impact toast includes a sharp increase in heat at the end to maximize extraction and for a stronger flavor impact.

Very aromatic expression
Ripe fruit
Sucrosity and vanilla

Intense fruit
Firm structure
Sweetness on the mid-palate

Lush red wines that do not require extended aging
Suggested aging: 9-12 months
Classic varietal pairings: Sangiovese, Merlot, Cabernet

OPALINE

This fruit-focused toast uses a mild fire over a short period of time to soften the wood but retain the essence of the oak.

Floral
Spice and nutmeg
Minerality

Complements fresh acidity and citrus flavors
Firm and elegant structure
Intense finish

Whites fashioned for citrus and mineral flavors, emphasizing terroir
Suggested aging: 9-12 months
Classic varietal pairings: Chardonnay, Sauvignon blanc, Semillon, Chenin Blanc

Water-immersed Barrel

HYDRO-DYNAMIQUE

Our unique toast builds on the minimal tannin impact of the water-immersion method, removing additional tannin while creating elegant oak aromatics.

Refined and elegant
Fresh fruit
Soft spice

Silky, rounded mouthfeel
Fruit and floral notes
Long finish

Fruit driven reds and whites
Suggested aging: 9-18 months

Customization

Toasted Heads:
Increases toastiness, adds sweetness and reduces oak lactone. Softens structure and increases spice.

Non-toasted Heads:
Brighter fruit aromatics, less toastiness. Adds firmer structure and length while lifting the fruit.

Thin staves (22mm):
Softens tannins, increases oxidation

Additional air seasoning (36-month aged wood):
Softens the structure of the oak tannins. For the most delicate style of wines, use 36-month aged wood.