

TOASTING GUIDE

Toast	Aromatics	Palate	Suitability
<p>CHÂTEAU</p> <p>This classic and elegant Bordeaux toast uses a gradual increase of intense fire for a short period of time.</p>	<p>Complex oak</p> <p>Mocha, espresso</p> <p>Caramel</p> <p>Cedar</p> <p>Balances & integrates well with fruit</p>	<p>Considerable depth showcases the fruit</p> <p>Adds texture</p> <p>Refined, elegant tannins</p> <p>Firm structure</p> <p>Extended, complex finish</p>	<p>Red varietals with extended aging and more structure</p> <p>Suggested aging: 18+ months</p> <p>Classic varietal pairing: Cabernet Sauvignon</p>
<p>CHÂTEAU LONGUE</p> <p>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.</p>	<p>Subtle yet complex</p> <p>Preserves the fruit</p> <p>Voluptuous, layered tones</p> <p>Notes of spice</p>	<p>Lively at the front</p> <p>Silky structure and volume</p> <p>Fine tannins lift the fruit</p> <p>Long, defined finish with light spice</p>	<p>Red varietals focused on finesse</p> <p>Suggested aging: 12-18 months</p> <p>Classic varietal pairings: Cabernet Sauvignon, Merlot, Red blends</p>
<p>BOURGUIGNONNE</p> <p>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.</p>	<p>Lush & elegant oak</p> <p>Toast, caramel</p> <p>Sweet spice</p> <p>Hints of smoke</p>	<p>Highlights rich, dark fruit</p> <p>Refined structure</p> <p>Plush, rounded mouthfeel</p> <p>Savory complexity</p> <p>Touch of sweet baking spice</p>	<p>Fruit-driven reds and whites</p> <p>Suggested aging: 9-15 months</p> <p>Classic varietal pairings: Chardonnay, Pinot Noir, Syrah</p>
<p>TRADITIONNELLE</p> <p>This rich, balanced toast uses a moderate fire which starts high and gradually tapers down.</p>	<p>Very versatile</p> <p>Classic, rich oak aromatics</p> <p>Moderate toast: vanilla bean, spice & brown sugar</p>	<p>Balances well with fruit</p> <p>Adds toast, integrated structure</p> <p>Subtle finish</p>	<p>Moderately-aged, balanced reds</p> <p>Suggested aging: 12-18 months</p> <p>Classic varietal pairings: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Zinfandel</p>
<p>TRADITIONNELLE LONGUE</p> <p>This elegant and lush toast is long and gentle, with moderate heat and unvarying temperature until the finale when it peaks.</p>	<p>Fruit focused</p> <p>Soft oak aromatics: lush toast, vanilla, sweet spice</p> <p>Allows delicate fruit and floral notes to shine through</p>	<p>Highlights red fruit</p> <p>Subtle structure and toasty finish</p> <p>Exhibits volume in mouth</p> <p>Complements acidity</p>	<p>Delicate styles showcasing terroir</p> <p>Suggested aging: 12-15 months</p> <p>Classic varietal pairings: Pinot Noir, Chardonnay, Zinfandel, Merlot</p>

TOASTING GUIDE

Toast	Aromatics	Palate	Suitability
<p>AMBRE</p> <p>This flashy, high-impact toast includes a sharp increase in heat at the end to maximize extraction and for a stronger flavor impact.</p>	<p>Very aromatic expression</p> <p>Bright fruit</p> <p>Vanillin</p>	<p>Intense fruit</p> <p>Firm structure</p> <p>Sweetness on the mid-palate</p>	<p>Lush red wines that do not require extended aging</p> <p>Suggested aging: 6-12 months</p> <p>Classic varietal pairings: Sangiovese, Zinfandel, shorter-aged Bordeaux varietals</p>
<p>OPALINE</p> <p>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.</p>	<p>Light oak</p> <p>Spice and nutmeg</p> <p>Minerality</p>	<p>Complements fresh acidity and citrus flavors</p> <p>Clean finish</p> <p>Firm structure</p>	<p>Whites fashioned for citrus and minerality, emphasizing terroir.</p> <p>Suggested aging: 6-12 months</p> <p>Classic varietal pairings: Chardonnay, Sauvignon Blanc, Semillon, Chenin Blanc</p>
<p>HYDRO-DYNAMIQUE</p> <p>Our unique toast builds on the minimal tannin impact of the water-immersion method, removing additional tannin while creating elegant oak aromatics.</p>	<p>Fresh fruit</p> <p>Soft spice</p>	<p>Silky, rounded mouthfeel</p> <p>Long finish</p>	<p>Fruit driven reds and whites</p> <p>Suggested aging: 9-18 months</p>
<p>HYDRO-PURE</p> <p>With freshness as the focus, this low temperature toast continues over an extended period of time to softly toast the oak and preserve fruit vibrancy and freshness.</p>	<p>Vibrant fruit and soft floral notes</p> <p>Peach, apple, watermelon, white and yellow fruits</p>	<p>Freshness, balanced weight and acidity, subtle finish</p>	<p>Fruit driven white wines</p> <p>Suggested aging: 9-18 months</p> <p>Classic varietal pairings: Chardonnay, Sauvignon Blanc, Semillon</p>
<p>ESSENCE de CHANTILLY</p> <p>A long and gentle toast with a low toasted impact, emphasizing the fruity character.</p>	<p>Freshness and vivacity</p> <p>Mineral notes</p> <p>Fruity character</p>	<p>Beautiful freshness on the palate</p> <p>Good length and silky texture</p>	<p>Red varietals</p> <p>Suggested aging: 10-15 months</p> <p>Classic varietal pairings: Merlot, Cabernet Franc, Cabernet Sauvignon</p>
<p>ESSENCE de MONTPENSIER</p> <p>A long and constant toast done on medium fire to accompany strong and powerful wines.</p>	<p>Well-integrated roasted and woody notes</p> <p>Fruity character</p> <p>Slight spicy notes</p>	<p>Beautiful texture and volume in the mouth</p> <p>Elegantly emphasizes the tannins of the wine</p>	<p>Red varietals</p> <p>Suggested aging: 10-18 months</p> <p>Classic varietal pairings: Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Grenache, Mourvèdre</p>