

## { TOASTING GUIDE }

## TONNELLERIE QUINTESSENCE

Toast	Aromatics	Palate	Suitability
<b>CHÂTEAU</b> This classic and elegant Bordeaux toast uses a gradual increase of intense fire for a short period of time.	Complex oak Mocha, espresso Caramel Cedar Balances & integrates well with fruit	Considerable depth showcases the fruit Adds texture Refined, elegant tannins Firm structure Extended, complex finish	Red varieties with extended aging and more structure Suggested aging: 18+ months Classic varietal pairing: Cabernet Sauvignon
<b>CHÂTEAU LONGUE</b> This extended toast begins softly, utilising 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
<b>TRADITIONNELLE</b> This rich, balanced toast uses a moderate fire which starts high and gradually tapers down.	Very versatile Classic, rich oak aromatics Moderate toast: vanilla bean, spice & brown sugar	Balances well with fruit Adds toast, integrated structure Subtle finish	Moderately-aged, balanced reds Suggested aging: 12-18 months Classic varietal pairings: Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Zinfandel
<b>TRADITIONNELLE LONGUE</b> This elegant and lush toast is long and gentle, with moderate heat and unvarying temperature until the finale when it peaks.	Fruit focused Soft oak aromatics: lush toast, vanilla, sweet spice Allows delicate fruit and floral notes to shine through	Highlights red fruit Subtle structure and toasty finish Exhibits volume in mouth Complements acidity	Delicate styles showcasing terroir Suggested aging: 12-15 months Classic varietal pairings: Chardonnay, Pinot Noir, Zinfandel, Merlot
<b>BOURGUIGNONNE</b> A penetrating toast over a moderately high heat for an extended period of time, this expressive toast utilises a classic Burgundian chapeau towards the end to add subtle smoke aromatics.	Lush & elegant oak Toast, caramel Sweet spice Hints of smoke	Highlights rich, dark fruit Refined structure Plush, rounded mouthfeel Savoury complexity Touch of sweet baking spice	Fruit-driven reds and whites Suggested aging: 9-15 months Classic varietal pairings: Chardonnay, Pinot Noir, Syrah
<b>AMBRE</b> This flashy, high-impact toast includes a sharp increase in heat at the end to maximise extraction and for a stronger flavour impact.	Very aromatic expression Bright fruit Vanillin	Intense fruit Firm structure Sweetness on the mid-palate	Lush red wines that do not require extended aging Suggested aging: 6-12 months Classic varietal pairings: Sangiovese, Zinfandel, shorter-aged Bordeaux varieties
<b>OPALINE</b> 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.	Light oak Spice and nutmeg Minerality	Complements fresh acidity and citrus flavours Clean finish Firm structure	Whites fashioned for citrus and mineral flavours, emphasising terroir. Suggested aging: 6-12 months Classic varietal pairings: Chardonnay, Sauvignon Blanc, Semillon, Chenin Blanc
<b>Hydro-Collection barrels</b>			
<b>HYDRO-DYNAMIQUE</b> This toast builds on the minimal tannin impact of the water-immersion method, removing additional tannin with gently increasing temperature until moderate heat is maintained for the rest of the toast, creating elegant oak aromatics.	Fresh fruit Soft spice	Silky, rounded mouthfeel Long finish	Fruit driven reds and whites Suggested aging: 9-18 months
<b>HYDRO-PURE</b> 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.	Vibrant fruit and soft floral notes. Peach, apple, watermelon, white and yellow fruits.	Freshness, balanced weight and acidity, subtle finish	Fruit-driven white wines Suggested aging: 9-18 months Classic varietal pairings: Chardonnay, Sauvignon Blanc, Semillon