

Our toasts

— M: MAISON

Our house toast. A medium flame and light water treatment gives a toast penetration of 3-5 mm and a toasted bread color to the wood. This helps to produce wines of character, body and a supple round, fleshy mouth feel. Aromas of chocolate, coffee and vanilla are common. (Also available in M- and M+, with the difference being time on the flame).

- *Château le Sartre - Pessac-Léognan*
- *Château Ollieux-Romanis - Corbières*
- *Domaine des Perdrix - Nuits St Georges*
- *Jacques Carillon - Puligny-Montrachet*

— ST: SPECIAL TOAST

Frequent water treatment combined with a medium flame ensures a tan colored toasting that penetrates 6-7 mm into the wood. This long toast reflects the aromatic and structural profile of the barrel adding elegance, length and minerality to the wine. Floral and fruit aromatics are accentuated and framed without wood dominance.

- *Château la Rivière - Fronsac*
- *Domaine Dauvissat - Chablis*
- *Vouette et Sorbée - Champagne*

— GC: GRAND CRU

Regular water treatment combined with an extended firing at higher temperatures creates our deepest, most impactful toast (7-8 mm). This coffee colored toast adds richness and structure to a wine. The barrel supports the wine, building body and length. The Grand Cru is our 'umami toast', and needs rich ripe fruit or risks being overpowering.

- *Domaine Ramonet - Chassagne-Montrachet*
- *Domaine G.Y. Dufouleur - Nuits-Saint-Georges*
- *Château Corton André - Aloxe-Corton*

— LF: LIGHT AND FRUIT

A lighter toast designed to retain the wine's fruitiness. Craie wood, grown in the chalky, less fertile soils, is generally lighter in terms of tannins and aromatic precursors. We use water and steam in this medium-light toast to respect the wood's delicate structure and to prevent the development of strong toast aromas.

This technique also allows a deep penetration of the heat, avoiding any sappy aspects to the barrel. Recommended for short oak maceration between 6 and 10 months.

- *Domaine Jacquesson - Rully*
- *Chateau de Chamirey - Mercurey*
- *Domaine Pichon - Côte Rôtie*



Our toasts

— CLL: CHAUFFE LIGHT & LONG

At the opposite end of the spectrum to the GC, the CLL is delicately toasted over oak embers. The low temperature of the firing is offset by the length of toasting, which gives a honey colored profile with a depth of 3-5 mm. This very light toast has minimal aromatic impact on the wine but adds a freshness and suppleness, which imparts to the wine brilliance and luminosity. Our experience is that this toast needs at least 12 months to fully integrate into the wine.

- *Château Haut Bailly, Grand Cru Classé - Pessac-Léognan*
- *Maison Chapoutier - Vallée du Rhône*
- *Domaine Guillot-Broux - Macon*
- *Domaine des Perdrix - Nuits-Saint-Georges*

— CL: CHAUFFE LIGHT

This toast was born from a long ageing experiment, conducted with historical Burgundy estate. The toasting process is identical to the CLL, but around half the time. This keeps the oak very fresh. This toasting must be used only for very high quality grapes and is suitable for long aging processes, 18 months or more, to integrate the fresh oak.

- *Thibaut Liger-Belair - Nuits-Saint-Georges*
- *Jacques Prieur - Meursault*
- *Taupenot-Merme - Morey-Saint-Denis*

— CLL+: CHAUFFE LIGHT LONG PLUS

A light and long toast derived from our classic CLL toast; developed to get the very best out of the “Pierre” wood. In the CLL+ toast, we replace the last few minutes of low-temperature toasting with a rapid “coup de flamme”. This allows us to take advantage of the natural richness of the Pierre wood, while preserving its structure.

- *Clos de Tart - Morey-Saint-Denis*
- *Château du Tertre, Grand Cru Classé - Margaux*
- *Jean Pillot - Chassagne Montrachet*

	TOASTING with WATER			DRY TOASTING				
	LF	ST	GC	CL	CLL	CLL+	M	M+
Temperature	X	XX	XXX	X	X	X	XXX	XXX
Flame	X	XX	XXX	X	X	X _x	XXX	XXX
Water	XX	XX	XXX	X	X	X _x	X	X
Length	XXX	XXX	XXXX	X	XXX	XX	XX	XXX

Note: in wet toasts more time is required for the same penetration.

