



# OUR TOASTING RANGE

2012 VINTAGE

## TOASTING RANGE

TOASTING LEVEL		AROMA	TASTE	SUITABILITY
Light Toast	L	Mineral, fresh woody character. Restricts vanilla and toasted aromas, encourages the development of fresh aromas and adds complexity to the finish.	A lot of tannin to help give structure.	Recommended for wines made with over-ripe, highly concentrated grapes; provides a limited addition of aromas while improving the wine's tannin structure.
Medium Toast	M	Highly complex: toasted, vanilla, fresh bread, spice and chocolate aromas.	A well-rounded structure encouraged by the oak's serous fluid. The supply of tannins has a moderate structuring effect.	Ideal for most wines. The additions from the oak in terms of structure and aroma; are well balanced with the natural character of the wine.
Medium Plus Toast	M+	Highly complex, adding the maximum of aromas achievable through toasting; toast, spices, roasted almonds, roasted coffee, toffee, mocha chocolate.	The tannins in the barrel are very well integrated and contribute to a full round palate.	Wines with highly concentrated aromas, able to cope with a high but balanced addition of aromatics from the barrel.
Medium Long Toast (Burgundy Style)	ML	Highly complex, great finesse, toasted aromas, vanilla, brioche and white nougat.	Increases Complexity while preserving the finesse of grape varieties with a low concentration of tannins which encourage fullness on the palate and a powerful finish.	Suitable for Chardonnay, Sauvignon Blanc and various red wines.
Heavy Toast	H	Adds aromas in the "empyreumatic" range: black pepper, coffee, smoky aromas or burnt toffee.	Very limited tannin effect, a lot of sweetness and the risk of a slight bitterness.	Strong impact on aromas that may conceal the typicity of the wine, but can make an interesting contribution to blends. The barrel adds very little tannin to the structure of the wine and as such is useful for wines that lack maturity. Recommended for spirits.
Toasted heads	TH	Suitable for reducing the impact of methylactalactones in American oak. Adds a touch of smokiness.	Restricts the addition of tannins from the heads and adds to the sweetness of wines.	Works well for wines that require a limited addition of tannins: white or red. Watch out for smokiness.

NEW

### "OPEN" TOAST: Medium Open (MO) and Medium Long Open (MLO) Toasts

The Medium Open and Medium Long Open toast reproduces the thermal profile of the M and ML toasts already used by SEGUIN MOREAU. The difference between these toasts is that the cover, which is used at the end of the bousinage phase to give color, is not used in the "Open" toasts.

The use of the cover causes a brutal increase in temperature and hence an increase in the concentration of the compounds resulting from the toast (furanic substances, aromatic aldehydes, volatile phenols etc...) with toasted, roasted, empyreumatic aromas and taste. By not using the cover, the Medium Open and Medium Long Open toasts give a lighter color and an organoleptic profile which is less dominated by these notes; with a lighter oak character and more texture.