

# Toasts

Our toasts are divided into three categories according to time and the surface temperature of the wood.

- **Category N (House Toast)**
- **Category S (Slow Toast)**
- **Category V (Vapour Toast - specifically for steam bent barrels)**

The Toasting of every Jarnac barrel is monitored in real time utilizing our own proprietary permanent laser technology.

**Toast LTN (Light Normal) and LTS (Light Slow):** for low-structure white or red wines for durations up to 12 months.

It reveals spicy aromas, such as vanilla or cloves. It underlines the fruity and floral notes of the wine by adding weight/mouthfeel (especially for longer maturation). A Light toast improves the tannic structure of the wine and also stabilizes anthocyanins.

**Toast MTN (Medium Normal) and MT+N (Medium Plus Normal):** for white or red wine with medium structure on medium to full-bodied wines maturing periods of up to 16 months.

The House Toast keeps the typicity of the wine while improving its character complexity. The Medium Toasting (more subtle) is characterized by the presence of spicy aromas with slight notes of vanilla or toffee, it brings **finesse** with **sympathy for the fruit**.

The Normal Medium Plus toast is more pronounced with notes of pastry and vanilla present, as well as light toasted and chocolate notes, also bringing complexity and generosity in the mouth.

**Toast MTS (Medium Slow) and MT+S (Medium Plus Slow):** for powerful red wines and maturing periods of more than 15 months.

The Slow toast gives an impression of generosity and sweetness coming from greater liberation of vanillin molecules as a consequence of the toasting process. We find aromas of toasted bread and toffee (mainly for medium slow toasting), caramel, almond and chocolate (mainly for medium plus slow toasting). They are less structuring than House (Normal) toast, but increase the volume in the mouth and the impression of roundness.

## Heavy Toasting:

• **Toast HTN (Heavy Toast Normal) and HTS Heavy Toast Slow):** for powerful red wine, for a minimum maturation of 12 months, when the roasted character is sought.

With a High Toast, the wood loses almost all its spicy aromas, giving way to more pronounced aromas such as caramel, coffee and chocolate with roasted notes.

• **Toast MTV (Medium with steam bending) and MT+V (Medium Plus with steam bending):** emphasizes the fruit and develops freshness while respecting the typicality of the grape variety.

To be recommended on white grape varieties (respect of thiols) or delicate red grape varieties whose objective is to respect the fruit.

The complexity of the wood input is not the objective of this type toasting.

*Our team is here to provide you with technical support,  
don't hesitate to ask all your questions to help you in your toasting choices.*

