



Tonnellerie
Quintessence
Bordeaux

TOAST

AROMATICS

PALATE

CHÂTEAU

Mocha, Espresso
Caramel
Cedar
Bright red fruit

Added weight and texture
Refined tannins
Extended finish
Hints of vanillin and spice

CHÂTEAU LONGUE

Layered and complex
Graphite
Slight floral notes
Dark red fruit

Bright, fresh fruit
Velvety texture
Elegant tannins
Long, defined finish

CHÂTEAU EVOLUTION

Balanced aromatics
Fresh fruits
Light roasted notes

Adds freshness
Sweetness on the mid-palate
Elegant structure and roundness
Long and integrated finish

TRADITIONNELLE

Dark, rich fruit
Toasted vanilla bean and spice
Brown sugar
Mocha

Hints of chocolate
Core of dark fruit
Integrated structure

**TRADITIONNELLE
LONGUE**

Fresh and lively fruit
Delicate floral notes
Sweet, subtle spice

Complements acidity
Refined tannins
Lengthy, toasty finish

BOURGUIGNONNE

Fruit focused
Elegant oak aromatics
Baking spice and caramel
Hints of smoke

Plush, rounded mouthfeel
Bright, rich fruit
Long and savory finish
Notes of spice and subtle smoke



Tonnellerie
Quintessence
Bordeaux

TOASTING GUIDE

TOAST	AROMATICS	PALATE
AMBRE	Expressive aromatics Vanillin Bright fruit Hint of caramelized sugar	Powerful fruit Vanillin upfront Firm texture Slight sweetness on mid-palate
OPALINE	Light floral notes Hints of minerality Spice and nutmeg	Focuses on acidity and freshness Citrus fruits and minerality Generous mid-palate texture Modest spice on the finish
HYDRO-DYNAMIQUE	Soft spice and vanilla Expressive fruit Hints of floral	Plush, rounded mouthfeel Extended, soft finish Floral notes and spice
HYDRO-PURE	Bright, pure fruit Soft floral notes Minerality	Vibrant fruit Highlights freshness and acidity Subtle finish
ESSENCE de CHANTILLY	Mineral notes Fruit preservation and vivacity	Silky texture Elegant finish Fresh fruit
ESSENCE de MONTPENSIER	Deep, dark fruit Hints of espresso Slight spice and dark chocolate	Added weight and volume Velvety tannins Extended finish with focused fruit and spice