



TOASTING RANGE

TONNELLERIE
Vernou

Wine Collection



Vernou's unusual use of a brazier to achieve a medium toasted head is part of our signature style. Non-toasted heads can be requested, however.

THE "STANDARD"

Standard linear progressive toasting.
This toasting is suitable for all grape varieties.
Recommended for delicate white grape varieties
such as Semillon and Sauvignon Blanc.

"R" RED WINE TOAST

Intense "bousinage".
This special Malbec toast, is well suited to Cabernet, Shiraz
and in certain cases Merlot. Compared to the "standard"
toast, it gives more strength, weight and aromatic
intensity in the mouth.

"S" SLOW TOAST

Slow and penetrating toast.
This toasting is advised for white grape varieties such as
Chardonnay. It will give volume, weight, maintain freshness
and intensity in the palate.
For red grape varieties such as Pinot Noir,
Syrah and in special cases Merlot. It will give more density
on the mid-palate as well as volume and aromatic intensity.

SPECIAL "FFF"

Specific house toast process dedicated to highly concentrated Pinot Noirs.
The « FFF » toast give a roasted character and adds structure to the wine.

TOASTING INTENSITY

Light toasting (L) / Medium toasting (M)
Medium Plus toasting (M+) / Heavy toasting (F)

WB (Water Bent)

The tannin hydrolysis of this toast
diminishes the tannins' aggressiveness. It's particularly recommended for white
grape varieties such as Sauvignon Blanc and Semillon.