

TONNELLERIE QUINTESSENCE TOASTING GUIDE

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
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



Tonnellerie
Quintessence
Bordeaux

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