

AROMATIC PROFILES SUMMARY

EXPERT RANGE	ORIGIN OF WOOD	TYPE OF GRAIN	
		TIGHT AND MEDIUM-TIGHT GRAIN BLEND	EXTRA-TIGHT GRAIN
Piano®	Centre of France house blend	●	
Allegro®	Centre of France house blend	●	
Forte®	Centre of France house blend	●	
TRADITIONAL RANGE			
HBC	Centre of France house blend	●	
HBE	East of France house blend	●	
HB	All of France house blend	●	
CONFIDENTIAL RANGE			
Tronçais	Centre of France (Allier)	●	
Bertranges	Centre of France (Nièvre)	●	
Châtillon	Centre of France (Côte-d'Or)	●	
HB36	All of France house blend, 36 months drying time	●	
EXCEPTIONAL RANGE			
Video®	All of France house blend		●
Alto	All of France house blend		●
Hexagone	Please check this year's Hexagone barrel	●	

TOASTINGS AND AROMAS

- L** Low intensity and short toasting. Fresh oak characters, and elegant hints of bitterness for a maximum of dynamism.
- ML** In depth extraction. The toasting lasts longer, extraction is made more slowly and more in-depth thanks to a fire with moderate intensity. Develops fruit and flower aromas.
- M+** A more intense toasting : the toasting is shorter, but with more intense flames. Develops dark chocolate, mocha, toasted aromas.
- FORTE** Intense toasting, stronger oak impact. Deep toasted aromas.

PROFILE	PERFORMANCE AND IMPACT	RECOMMENDATIONS
Authentic, discreet oak impact, enhanced fruitiness	Underlines fruitiness, develops freshness, respects the typicity of the grape and the soil	White grape varieties, recommended for wine ageing periods of up to 10 months
Round and sweet	A harmonious blended character, with slight toasted notes	Red grape varieties, recommended for wine ageing periods of up to 10 months
Empyreumatic aromas, toasted bread, coffee - Mocha	Structured note of oak impact. Oak tannins. Very expressive, round and generous	Red grape varieties, recommended for wine ageing periods of up to 10 months
Roundness, buttery - fatty expression, complex, touch of vanilla	Round, fatty expression, butter and vanilla aromas	White and red grape varieties, recommended for wine ageing periods 11-18 months
Reinforced tannic structure, oak impact	Enhances grape variety, soil and fruit. An elegant oak impact	White and red grape varieties, recommended for wine ageing periods 11-18 months
Ideal balance between oak impact and structure	Fine tannins, well-integrated oak aromas	White and red grape varieties, recommended for wine ageing periods 11-18 months
Round, opulent, generous	Develops a natural buttery and creamy expression with a hint of vanilla	White and red grape varieties, recommended for wine ageing periods 11-18 months
Balanced, elegance, sustained	A measured density of tannins, elegance and nobility	White and red grape varieties, recommended for wine ageing periods 11-18 months
Structured, robust, vigorous	Straight and dynamic oak impact. Fresh oak expression, noble oak tannins	White and red grape varieties, recommended for wine ageing periods 11-18 months
Elegance, discretion, enhanced fruitiness	Tannic quintessence of the oak	White and red grape varieties, recommended for wine ageing periods 11-18 months
Authentic, discreet oak impact, texture, long after taste, enhanced fruitiness	Underlines fruitiness, respects the typicity of the grape and the soil.	White and red grape varieties, recommended for wine ageing periods of 11 months and more (up to 24 months)
Rich, deep, unctuous and lightly toasted	Complex oak impact, deep structure. Brings structure without hiding the fruit.	Red grape varieties, recommended for wine ageing periods of 11 months and more (up to 24 months)
Depending on the oak selection	Depending on the origin of oak	Depending on the origin of oak