



FRENCH

OPEN ALL PRODUCTS

All our French oak comes from the ancient forests of northern and central France carefully cultivated for centuries to produce the highest-quality oak. To secure the finest wood, we work hand-in-hand with small, family-owned stave mills who have been sourcing, crafting and seasoning staves for generations. Our Futaie barrels are sourced from wood from within the French National Forest System, chosen exclusively from trees grown and harvested in accordance with the Futaie system of forest management. Under strict direction of French National Office of Forestry, the Futaie forests have become the source of some of highest quality oak found anywhere in the world, renowned for its fine grain and rare uniformity.

Toast Profiles

WHITE	DESCRIPTIONS	RED
PURITY	Blonde: Our longest, lowest-temperature toast provides the most “transparent” barrel profile, sharpening the focus on red fruits in reds and a fresh, crisp quality in whites. Designed to enhance the purest varietal expression possible.	PURITY
	Flash Toast: Woody, slightly earthy aromas, can have subtle aromas of sandalwood and incense. Can bring a sense of “freshness” to heavily extracted, concentrated reds.	
ELEGANCE	Medium: More aromatic complexity than Blonde toast. Contributes “roundness” mid-palate, sweeter oak aromas, toasted baguette, vanilla, baking spices, hints of wood spice (e.g., sandalwood). Also enhances “freshness.” Can emphasize perception of red over black fruit.	ELEGANCE
	Medium Slow: Aromatic profile similar to Medium: toasted nuts, caramel, toasted bread, vanilla, brown spices. Enhances richness and depth mid-palate.	
OPULENCE	Medium Plus: Vanilla bean, amaretto, marzipan, baking spices, caramel. At times it can enhance the perception of slate, graphite or other “mineral” aromas and flavors. Accentuates viscosity. Emphasizes black over red fruit.	OPULENCE
	Medium Plus Slow: Aromatic profile similar to Medium Plus, but with maximum impact on smoothness and richness of wine’s texture from decrease in wood tannin with extended toasting. Enhances perception of sweet dark fruit.	
	Heavy: Common descriptors include cocoa, baking chocolate, espresso bean, crème brûlée. Minimal contribution of wood tannin helps build volume and creaminess on the palate.	
	Boost: Designed to match with the boldest styles of New World red winemaking. Heavy toast with a special twist that permits the deepest penetration of heat to deliver maximum sweetness and richness without charry or smoky characters.	