



THE RANGE OF TOASTS

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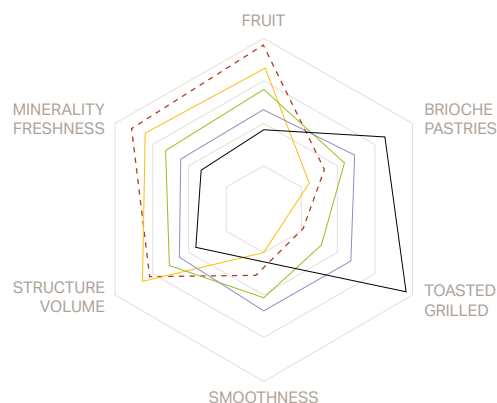
TONNELIERS DEPUIS 1876

At Tonnellerie Marchive, our expertise is passed down from generation to generation. When meeting the needs of the winemaker and the demands of fine wine lovers, our toasting expertise plays an important part in the solution provided by a Marchive oak barrel. The following is an overview of Tonnellerie Marchive's range of toasts perfected by its coopers.

THE RANGE OF TOASTS

THE TRADITIONAL TOAST FINE GRAIN STAVE

— LIGHT TOAST	Brings out the wine's fruit aromas.
— MEDIUM TOAST	Adds aromatic complexity, bringing fruit to the fore and adding subtle vanilla notes.
— MEDIUM + TOAST	Creates a well-balanced combination of fruit and refined spicy, roasted flavours.
— HEAVY TOAST	Develops spicy and roasted flavours.



THE SPECIAL TOASTS

--- RESPECT FOR FINE RED WINES	Best used with red wines, this toast provides fruit, freshness, balance and structure. Low temperature, prolonged toasting and very precise water spraying cycles.
--- INFINITE FOR FINE WHITE WINES	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the aromas. Low temperature, prolonged toasting and very precise water spraying cycles.

