

White wines

APPROACH

n°1

REVELATION OF
VARIETAL AROMAS
RESPECT OF FRUIT
LIGHT OAK
IMPACT

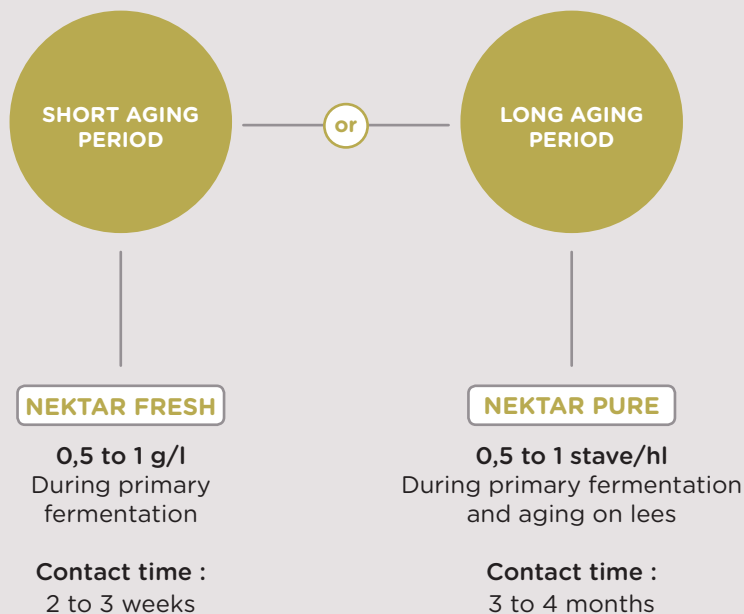
1 REVELATION OF VARIETAL AROMAS - RESPECT OF FRUIT - LIGHT OAK IMPACT

GRAPE PROFILE

- Aromatic grape varieties harvested for their varietal profile/fresh fruit (Sauvignon Blanc, Sauvignon Gris, Viognier, Verdejo, Albarin-
ho, Chenin Blanc, Grenache Blanc, Vermentino...)

STYLISTIC OBJECTIVES

- Enhance varietal aromatics without oak influence
- Intensify the fruit character
- Contribute length and weight on palate



White wines

APPROACH

n°2

SUBTLE,
ELEGANT
OAK PROFILE

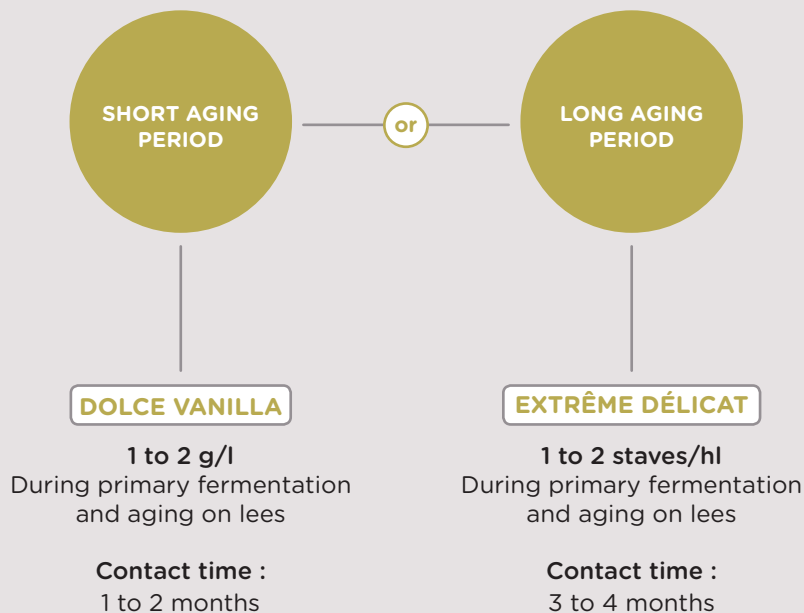
2 SUBTLE, ELEGANT OAK PROFILE

GRAPE PROFILE

- Aromatic grape varieties harvested for their varietal profile / fresh fruit (Sauvignon Blanc, Sauvignon Gris, Viognier, Verdejo, Albarinho, Chenin Blanc, Vermentino...)
- Richer grape varieties (Chardonnay, Muscat, Grenache Blanc, Marsanne, Roussanne...)

STYLISTIC OBJECTIVES

- Respect the varietal aromas, reveal exotic fruit aromatics
- Contribute a slight oak complexity, with vanilla and subtle lactone notes
- Perceived sweetness and increased mouthfeel
- Increase the aromatic persistence



White wines

APPROACH

n°3

ELEGANT,
COMPLEX OAK
PROFILE

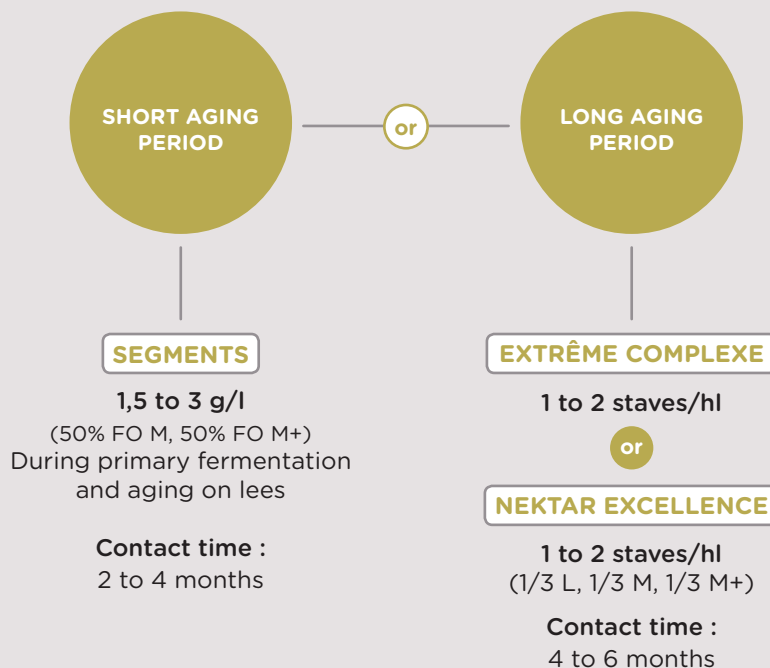
3 ELEGANT, COMPLEX OAK PROFILE

GRAPE PROFILE

- Aromatic grape varieties harvested at peak maturity, ripe fruit profile (Sauvignon Blanc, Sauvignon Gris, Viognier, Verdejo, Albarinho, Chenin Blanc, Vermentino...)
- Richer grape varieties (Chardonnay, Muscat, Grenache Blanc, Marsanne, Roussane...)

STYLISTIC OBJECTIVES

- Respect the varietal aromatics
- Introduce oak complexity, vanilla, subtle lactone and spicy notes
- Contribute length (fullness, vivacity, persistence), perceived sweetness and increased mouthfeel
- Increase the aromatic persistence



White wines

APPROACH

n°
4

RICH,
STRONG OAK
PROFILE

4 RICH, STRONG OAK PROFILE

GRAPE PROFILE

- Rich grape varieties (Chardonnay, Muscat, Grenache Blanc, Marsanne, Roussane...)
- Late harvests and sweet wines from grape varieties such as Muscat, Sémillon, Muscadelle, Chenin Blanc...

STYLISTIC OBJECTIVES

- Enhance ripe and exotic fruit aromatics
- Contribute an elegant, well integrated oak profile
- Improve mouthfeel, weight on palate and volume
- Increase length of finish on the palate

LONG
AGING
PERIOD

EXTRÊME INTENSE

1 to 2 staves/hl
(especially on sweet wines)

or

NEKTAR XL

1 to 2 staves/hl
(50% M, 50% M+) (100% M+ on sweet wines)
During primary fermentation
and aging on lees

Contact time :
6 to 8 months

White wines

APPROACH

n°5

CORRECTION
OF VEGETAL
CHARACTER

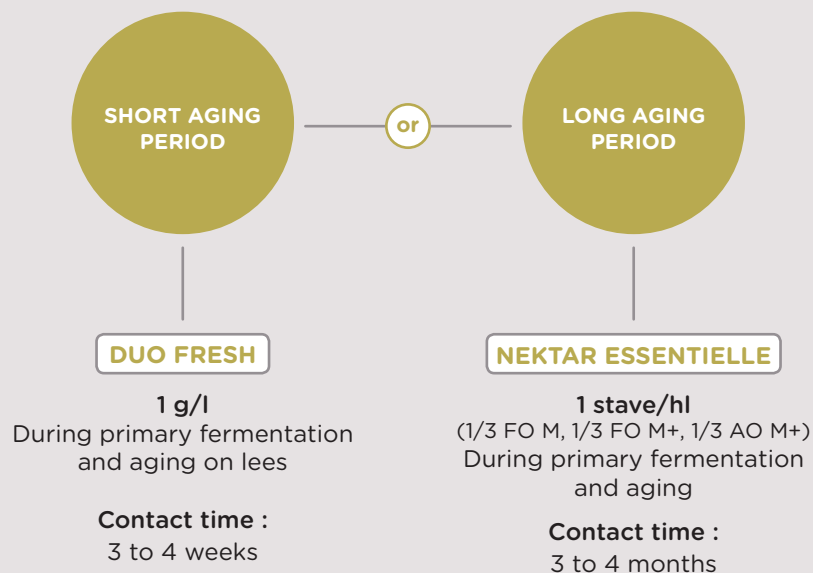
5 CORRECTION OF VEGETAL CHARACTER

GRAPE PROFILE

- Harvests lacking maturity, with signs of vegetal character
- All grape varieties

STYLISTIC OBJECTIVES

- Reduce vegetal characteristics
- Enhance the fruit profile
- Contribute sweetness and increase mouthfeel



White wines

APPROACH

n°
6

GRAPES
AFFECTED BY
BOTRYTIS

6 GRAPES AFFECTED BY BOTRYTIS

GRAPE PROFILE

- Grapes affected by Botrytis Cinerea
- Organoleptic challenges (oxidative profile, diminished fruit, moldy, dusty notes)
- All grape varieties

STYLISTIC OBJECTIVES

- Bring back freshness to an oxidative profile
- Reduce moldy and dusty aromatics
- Enhance freshness, sweetness and volume on palate

