

Red wines

APPROACH

n°1

FRUIT PROFILE  
WITH NO  
PRONOUNCED  
OAK CHARACTER

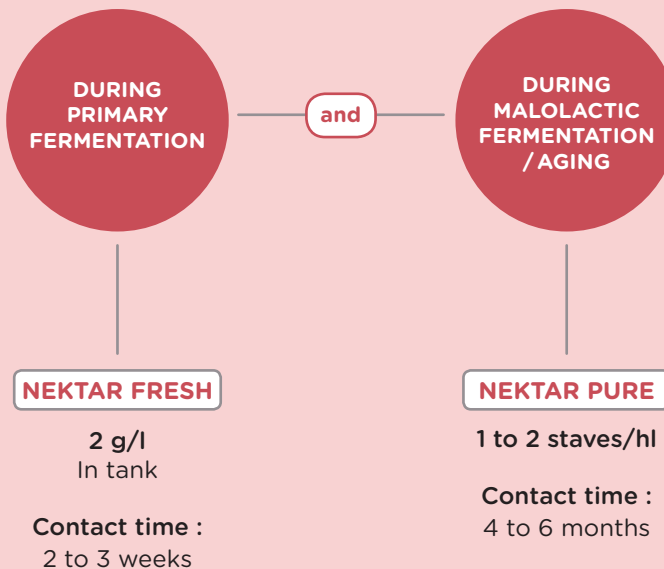
# 1 FRUIT PROFILE WITH NO PRONOUNCED OAK CHARACTER

## GRAPE PROFILE

- Grapes with a fresh fruit profile
- Prefermentation macerations at low temperatures and fermentations at moderate temperatures
- Thermovinifications in liquid phase

## STYLISTIC OBJECTIVES

- Supple, fruity wines, easy to drink
- Enhance the fruit character of the wine
- Early stabilization of color
- Bring sweetness and volume to the palate



Red wines

APPROACH

n°2

SUBTLE,  
ELEGANT OAK  
PROFILE

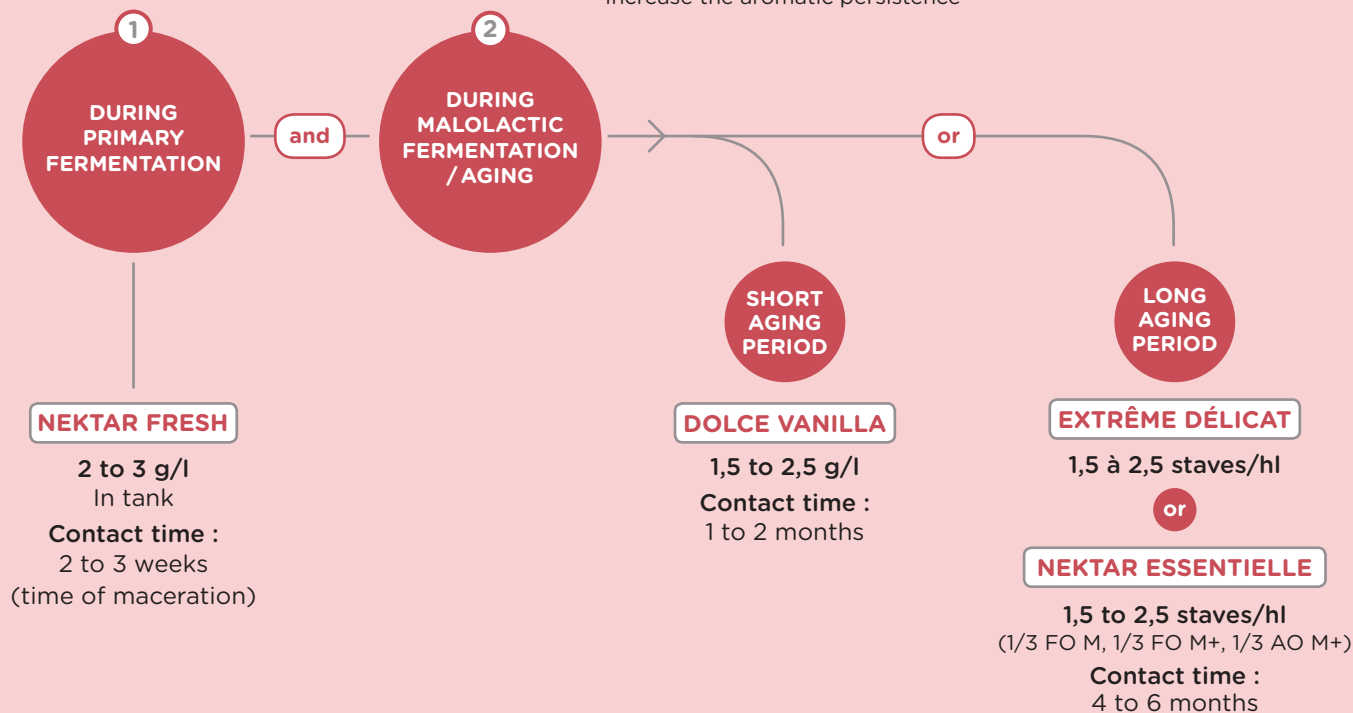
## 2 SUBTLE, ELEGANT OAK PROFILE

### GRAPE PROFILE

- Grapes with a fresh fruit or ripe fruit profile
- Traditional vinifications with pre-fermentation cold macerations
- Thermovinifications in liquid or solid phase

### STYLISTIC OBJECTIVES

- Balanced wines, easy to drink
- Respect and enhancement of the fruit
- Bring a slight oak complexity with vanilla, spicy and lactone notes
- Improve mouthfeel, weight on palate and volume, with integrated and balanced tannins
- Increase the aromatic persistence



Red wines

APPROACH

n°3

ELEGANT,  
COMPLEX OAK  
PROFILE

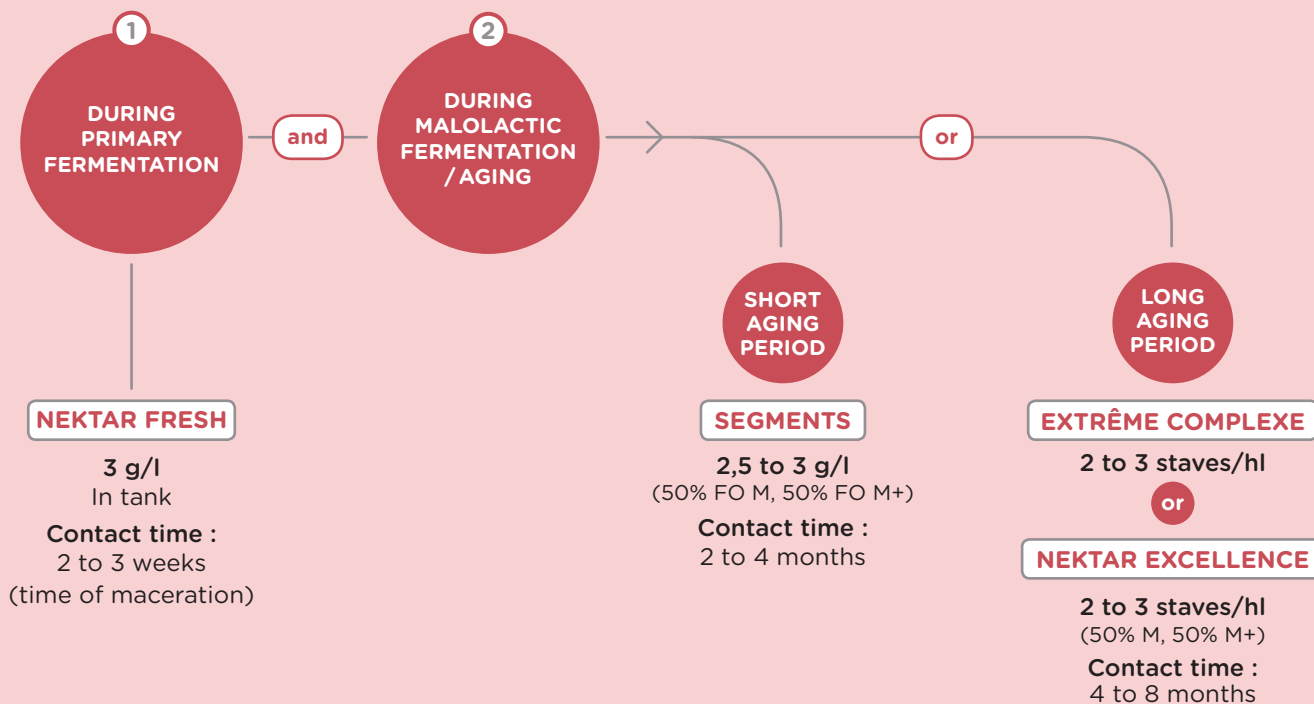
### 3 ELEGANT, COMPLEX OAK PROFILE

#### GRAPE PROFILE

- Grapes with a ripe fruit profile
- Traditional vinifications
- Solid thermovinifications

#### STYLISTIC OBJECTIVES

- Wines which are both concentrated and elegant
- Reveal fruit aromatics and contribute oak complexity
- Elegant and well integrated oak profile
- Improve weight and volume on palate
- Increase length on the finish



Red wines

APPROACH

n°4

RICH,  
STRONG OAK  
PROFILE

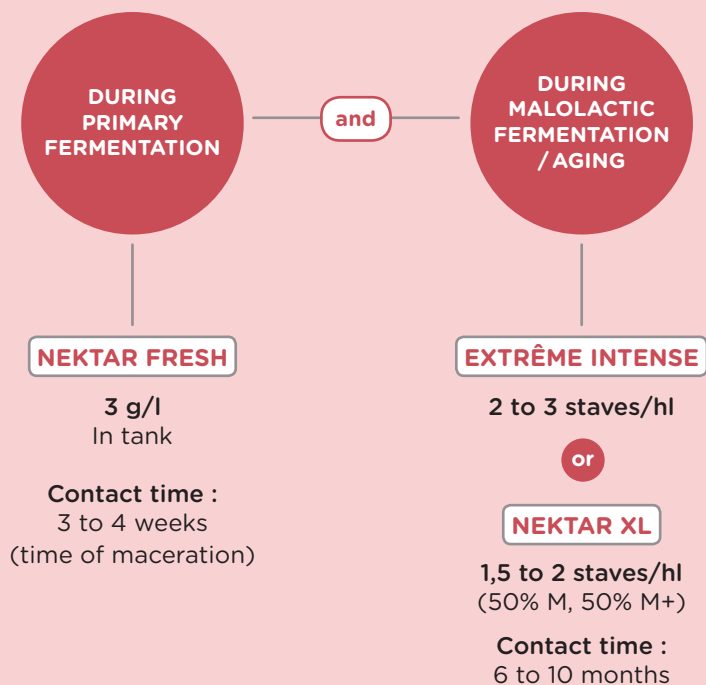
## 4 RICH, STRONG OAK PROFILE

### GRAPE PROFILE

- Grapes of good quality harvested at optimum maturity
- Traditional vinifications, long macerations

### STYLISTIC OBJECTIVES

- Strong, concentrated wine with aging potential
- Contribute weight, aromatic complexity, and strong / elegant oak profile
- Fullness and volume on the palate
- Increase persistence on the palate





Red wines

APPROACH

n°5

CORRECTION  
OF VEGETAL  
CHARACTER

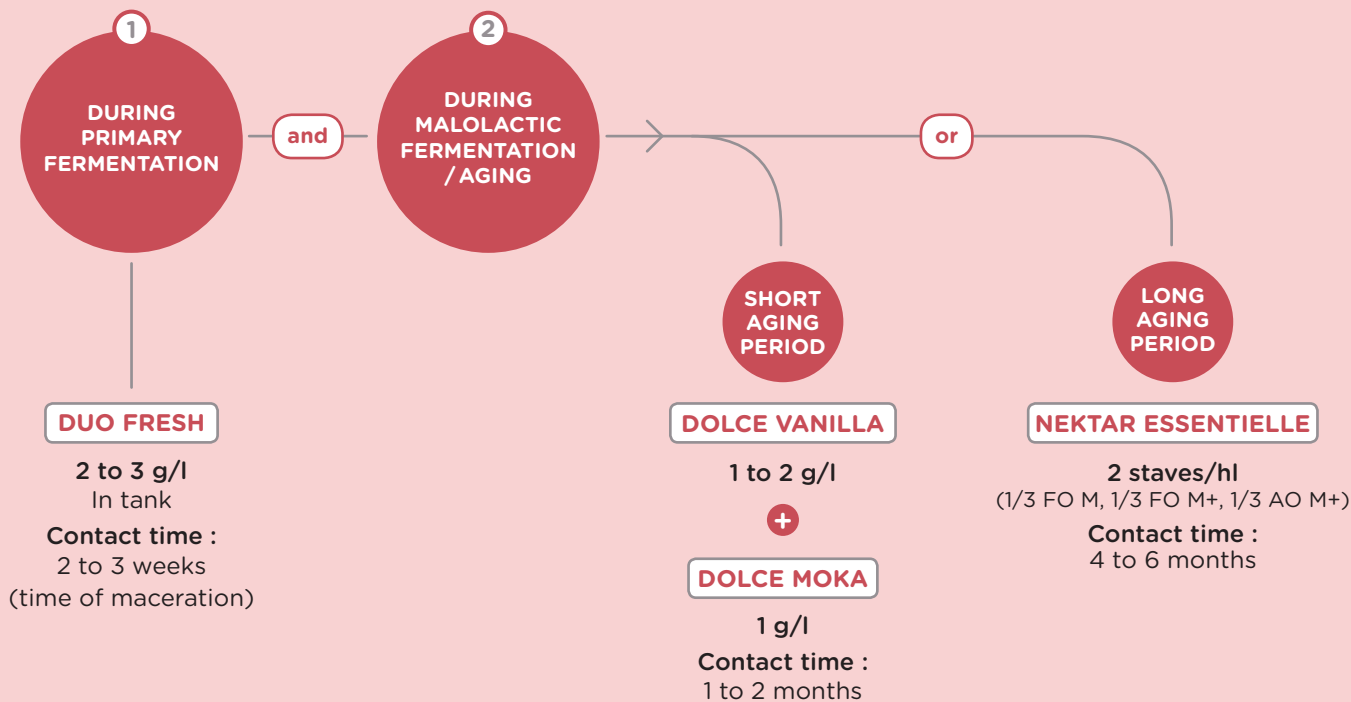
## 5 CORRECTION OF VEGETAL CHARACTER

### GRAPE PROFILE

- Grapes lacking maturity, with vegetal character

### STYLISTIC OBJECTIVES

- Reduce the vegetal character
- Enhance the fruit profile
- Contribute sweetness and volume on the palate
- Tone down the green and astringent tannins



Red 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)

### STYLISTIC OBJECTIVES

- Bring back freshness to an oxidative profile
- Reduce the moldy, dusty aromatics
- Enhance freshness, sweetness and volume on the palate
- Round out dry tannins

