

How to choose our ORIGINAL PRODUCTS

TONNELLERIE DE L'ADOUR 1929

Reference	Description	Toasting		Bending by STEAM	Bending by FIRE
		Degree	Option Complex		
[Équité]	<i>NO DOMINANT CHARACTER</i> : wine acquires the tactile contribution of wood polyphenols, although delicate and balanced. No particular aromatic interferences. A small mineral sensation in the end.	L	+ TACTILE~AROMATIC COMPLEXITY	VERTICALITY ACIDITY	STRUCTURE PERSISTENCE
[Ôriginèllè]	<i>THE TRADITION OF "FRENCH BARREL"</i> : a thin and melted "boisé" perception, a tactile profile stimulating salivation with a nice balance between salinity and sweetness. It accompanies wine, making it agreeably persistent.	M			
[Trāmè Tānniqüè]	<i>STRUCTURING AND "CONSTRUCTIVE" MANUFACTURING</i> : confers power and depth, thanks to a mouth centered on a dense tannic texture. Pleasing aromatic complexity, always respecting varietal features of the wine.	M+			
[Empyrèümâtíqüè]	<i>TERTIARY AROMAS AND "GREASINESS"</i> : a particular toasting, deep and energetic, generates a wide empireumatic palette (roasting, grilled, "goudron", coffee) and a dense tactile profile, really complex and concentrated.	fS		Only Fire Bending	
[Sèl Füméeè]	<i>SALINITY AND SMOKY</i> : although working with an energetic toasting, the fact that staves are previously hydrolyzed by steam confers an higher mouth frankness, reducing the empireumatic palette and focusing the result of saltiness and smoked.	sS		Only Steam Bending	

Notes :

- All References are applicable to the following barrel range : **Gascogne – Classic – Premium – GrandCru – La48 - Limited**
- Staves Bending by Steam = higher sensation of Verticality & Acidity, in relation to the chosen reference Only for **Équité - Originelle - TrameTannique**
- Staves Bending by Fire = higher sensation of Structure & Persistence, in relation to the chosen reference Only for **Équité - Originelle - TrameTannique**
- Staves Toasting **Complex** = confers higher tactile/aromatic complexity, in relation to the chosen reference, thanks to the "embers" parameters during the process (less calorimetry | more exposure time)

Other References	Description	Toasting		Bending by STEAM	Bending by FIRE
		Degree	Option Complex		
<i>Dulcinèa</i>	<i>SWEETNESS AND BODY</i> : supports and reveals the natural sweet notes of your wine, thanks to the selection of Sessile oak variety, rich in polysaccharides and lactones. Polyphenolic structural contribution, stimulating salivation.	GRD		Not Choosable	
ACACIA	<i>WHITE WINES AND SPIRITS</i> : delicate mouth structuring result of low presence of polyphenols, minimum color contribution, lightly aromatic honey-like notes, saltiness. All thanks to the "blonde" toasting. Floral and lemon-grass profiles detectable if liquid is worked on fine lees with bâtonnage.	GRD		Not Choosable	