

Aromatic Profile



Fresh wood does not contain any complex aromatic compounds but essentially two molecules giving to the wine, flavours of freshcut wood and coconut.

The **L toasting** already gives a raising of concentration on all flavours.

The **M toasting** gives to the wine a soft woody character, with predominating vanilla aromas and spicy aromas rising.

The **M+ toasting** gives a more aromatic complexity, spicy and smoky flavour, even grilled.

The **M++ toasting** is an explosion of smoky and grilled aromas like toasted bread and almond.

The **heavy toasting** gives a very rich woody aroma with spicy flavours without loosing the roundness of vanilla and toffy.

The **M++ B toasting** is characterized by light vanilla and wood aromas, but discrete. The best way to use it is to assembly that toasting with M+ and M++ toasting. The interest is the respect of the fruit and the soil.



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— L backing — M+ backing — Heavy backing
 — M backing — M++ backing