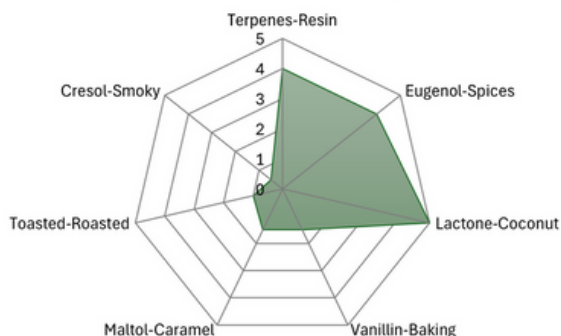
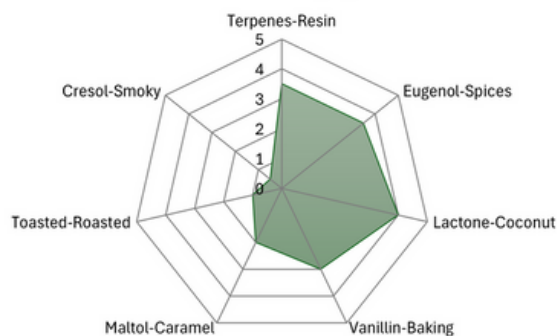


OUR TOASTS

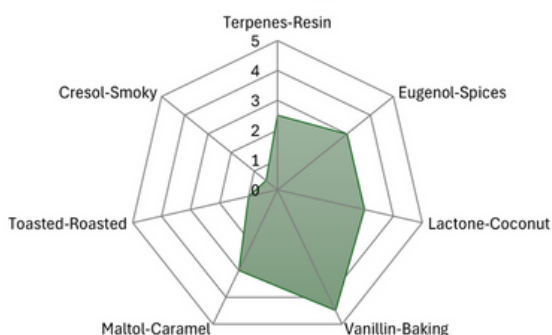
White Medium (WM)



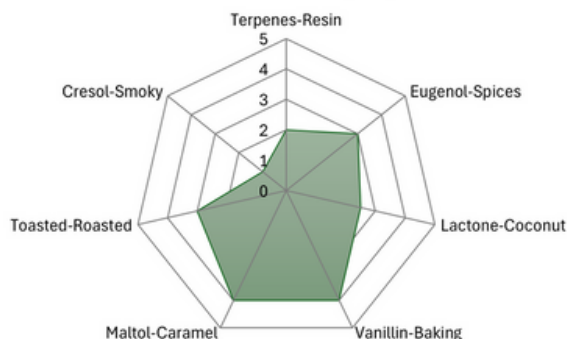
Medium (M)



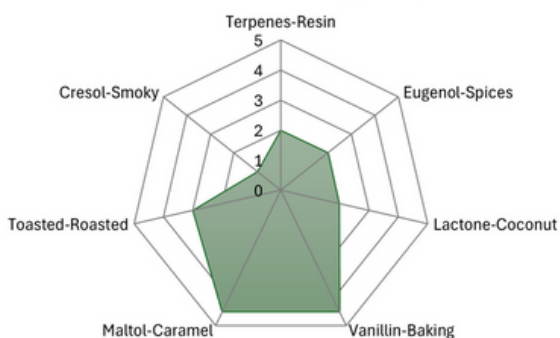
Medium Long (XM)



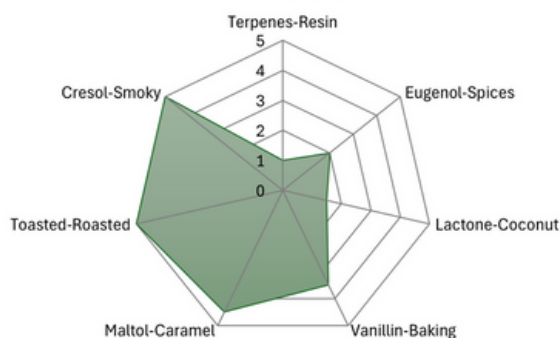
Medium Plus (M+)



Medium Plus Long (XM+)



Heavy (H)



Toasting is carried out on traditional braziers equipped with temperature probes that enable the defined profiles to be followed perfectly.

WM (White Medium) : Light toast ideal for white wines. Enhances minerality, varietal aroma, and a lively, fruity mid-palate.

M (Medium) : Our house toast. Offers elegant integration, a long finish, and preserves the character and tension of white and red wines.

XM (Medium Long) : Designed for red grape varieties. Maximizes the intensity of red fruits and adds structure on the palate with finesse and depth.

M+ (Medium +) : An elegant toast that respects the grape variety. Proven on Pinot Noir, Shiraz, and Cabernet Sauvignon.

XM+ (Medium + Long) : Designed for concentrated red wines. Adds complexity while enhancing the density and structure of the fruit.