

Toast Types and Styles Expand

Tonnellerie de Mercurey also introduced its TM Prime range this year. The new line of barrels is toasted with a new process that “improves clarity and length while reducing lactone characteristics.”

The French firm, which has an office in Napa, Calif., has also partnered with the husband and wife team of master coopers Nicolas and Carole Tarteret, who have developed a small line of barrels built with staves from trees they’ve personally selected that are then processed and aged at their mill, NTBois, before the barrels are assembled at Tonnellerie de Mercurey.

Canton Cooperage toasts staves over a low flame for a longer period of time through its new, proprietary “Long + Soft Toast” that it claims provides greater complexity and a more balanced mouthfeel compared to a traditional medium toast.

Vicard Generation 7 added a third “ultra-low” toast that, when paired with low-tannin wood, promotes “more fruit expression and increases the creamy notes in the mid-palate.” The cooperage calls the new toast “a perfect fit” for white wine, yet it is also an option for reds to amplify fruit notes.

Tonnellerie Quintessence introduced its Chateau Evolution toast, a long toast that begins at low temperature, which is steadily increased to “control extraction” and provide a balanced oak impact on the wine to preserve roundness and elegance.

Winemakers who are looking for new French oak at budget prices may consider the new Confiance barrel by Trust Cooperage. The new barrel is produced with staves that are narrow and have other “minor aesthetic defects,” enabling Trust to offer classic French oak flavors while bending the “cost curve” on new French oak.

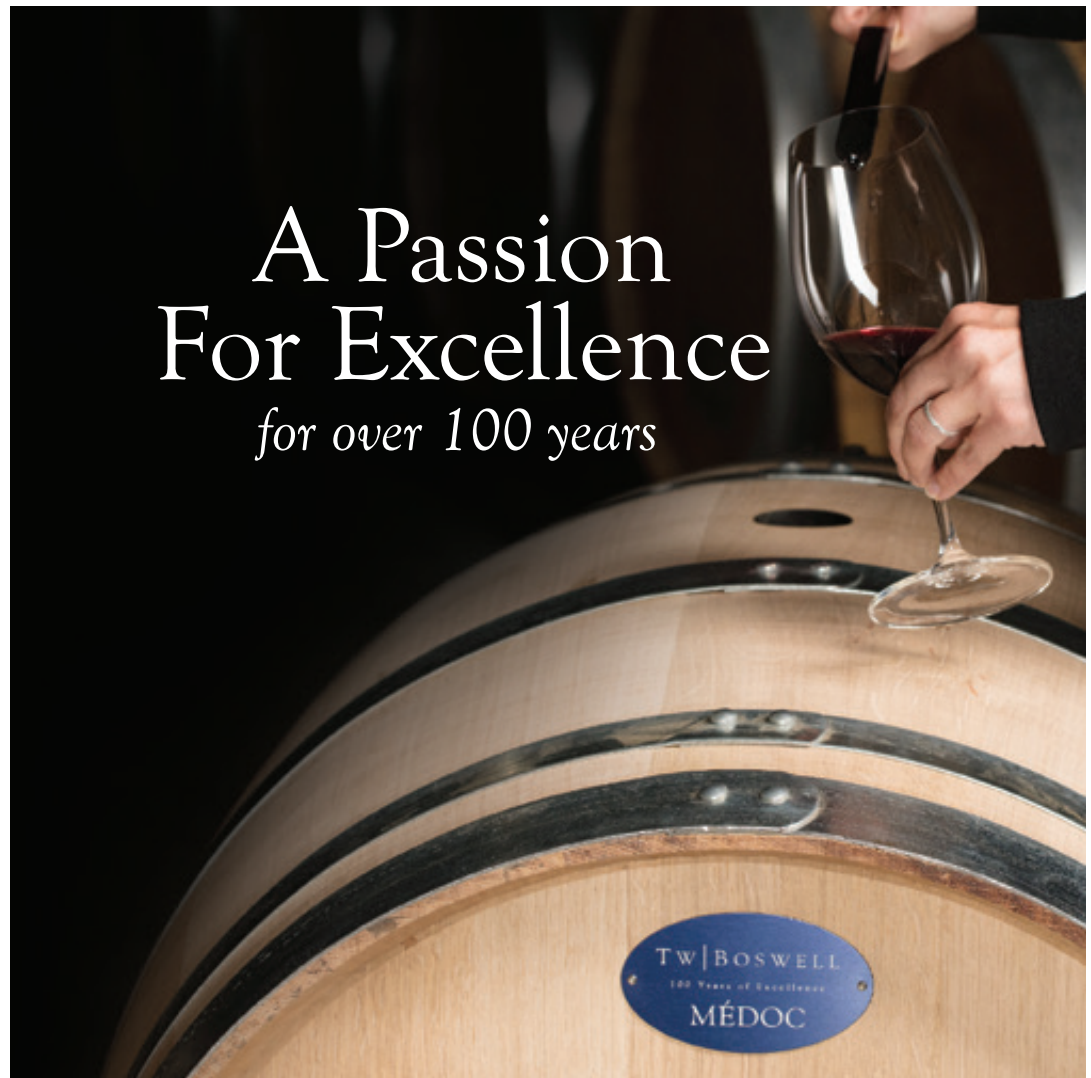
Seguin-Moreau recommends winemakers opt for a lighter medium open toast for its new QTT barrel that is produced with staves rich with the quercotriterpenosides (QTT) that the cooperage identified through its own research and development department, along with staff at the Institute of Vine and Wine Sciences in Bordeaux.

The identification of QTT molecules and the associated Glu-AB compounds “provide scientific explanations for oak-aged wines’ taste

balance” and the “volume, sweetness and roundness” gained by wine from the aging process, the cooperage stated in its press release announcing the new QTT barrels.

Research conducted over several years led to a process to further identify and quantify the presence of QTT compounds, which has enabled Seguin Moreau to produce its new barrel with staves and heads rich with QTT.

According to the cooperage, the barrel offers perceived sweetness on the mid-palate rather than up front, and with a light toast it “preserves fruit freshness and allows for better control of oak’s influence on wine’s sensory properties, enhancing structure of the wine while maintaining expression of terroir and of vineyard identity.” **WBM**



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