



The new Revelation toast

For optimum respect of the **fruit.**



THE WORLD OF WINE, ALONG WITH THE TREND IN CONSUMERS TASTES, IS CONSTANTLY CHANGING.

The Radoux cooperage has always been very involved in developing the technique of toasting barrels and has just perfected a **new toast called "Revelation"**. This process is the result of their "Evolution" research to meet the every increasing demand for **purely fruity wines**.

This **latest technique** breaks away from the traditional toasting pattern (pre-toast, toast, bousinage). There is no bousinage stage (increase in temperature at the end of the process to develop mainly the toasting aromas) but a **particularly long toasting phase at moderate temperature**.

The level of toasting aromas in the new "Revelation" toast is very low (as indicated on the graph) resulting in a **fullness on the palate** (volume and fat), which **helps bring out the fruit in your wine**.

This new toast is a **complete oenological tool** which will give even better results if the aging of the wine integrates working on fine lees and control of the oxygen content. It is the perfect solution for technical aging of structured red wines.



SENSORY PROFILES

