




ODYSÉE

INNOVATION

| TOASTING | WINES | WOOD AND TOASTING AROMAS | TANNINS | COLOURS |
|------------|---|--|---|--|
| CT1 | Light and fruity; protects varietal aromas and combines well with flavours of rose, honey, apple and strawberry | Maintains high oak lactone levels. Aromas are forestry and slightly woody, with notes of coconut. The incipient formation of vanillin and its derivatives, combined with phenolic aldehyde, generate sweet, vanilla-like aromas that can be easily perceived by both nose and mouth. This is most obvious in American oak, which - by nature - contributes more vanillin and less tannin than French. | The wood contributions are light and delicate. | White wines show tender greens, straw yellows; reds light, transparent rubies and scarlet |
| CT2 | Fruity, with medium tannin. Combines pleasantly with the notes of peach, apple, cherry, violets and honey, typical of these grape varieties. | Lactones and furfurals contribute coconut, caramel, almonds, white chocolate, and a light touch of spices. The aromatic evolution can be noticed through the presence of vanilla notes, whereas the wood contributes light, fine wood flavours, which give the wine a subtle complexity. | Silky and transparent, they transmit a sensation of light sweetness combined with fruity flavours that persist in the mouth. | Whites show soft, apple and straw yellows, which - with aging - gain in golden tones; reds range from transparent rubies to velvety bordeaux |
| CT3 | Medium tannin, good complexity and concentration. Adds fine wood flavours to the grape's fruit, and combines with varietal aromas of red fruit, berries and exotic flowers | Enhanced presence of furfurals and volatile phenols causes noticeable aromas of caramel, toasted bread and almonds, together with light bacon flavours, subtle notes of coffee, spices and pepper. Vanilla and toffee are strongly present, but well balanced by varietal and wood tannins. The toasting contributes light, fine wood flavours. Enhanced thermal degradation is responsible for the apparition of volatile phenols such as eugenol, guaiacol and 4-methyl-guaiacol, associated with smoky aromas, chocolate and clove. | Full bodied, develop silky and sweet, rounded in the mouth and with a pleasant aftertaste. | Dense bordeaux and burgundies with crimson undertones |
| CT4 | Excellent tannin structure, good concentration and varietal aroma resistance. Combines perfectly with slightly stony notes and strong aromas of varietal red fruit, cassis, plum and blackberries, amongst others. | Maximum presence of furfurals and volatile Phenols creates emphasized caramel, toasted bread, almond and walnut aromas, together with bacon, coffee, spicy and pepper flavours. The toasting generates palatable wood, chocolate, caramel and bacon as well as light smoky flavours. Vanilla is diminishing slightly, but well compensated for by a variety of wood aromas. | Polymerize easily and can be slightly overwhelming when young, but with lay-up they evolve silky smooth, with good volume and length. | Deep burgundy with maroon or even purple undertones. |
| CT5 | Only for the most consistent, full bodied wines. Tannins must be robust and structured enough to hold up against elevated wood contributions. These stocks are generally used in blends, to contribute notable intensity to the final wine. Complements earthy aromas; fruit ranges from plum to raspberry, cassis and bramble berry. Rose, lavender and jasmine also make for good combinations. | Due to the advanced wood degradation, vanilla derivatives drop noticeably, only to be replaced by the tannin enhancing, nutty and slightly bitter aromas of smoke, wood, coffee, walnut and the bittersweet favours of burnt sugar, caramel and chocolate. | When young, alcohol and tannins are overwhelming and sometimes quite rough but—after careful lay-up—they become full-bodied and velvety smooth, while dotted with an extended finish. | From dark burgundy to maroon and deep plum. |

| | TRADITIONAL TOASTING | ODYSÉE F. | ODYSÉE A. | ALTERNATIVES |
|------------|----------------------|-----------|-----------|--------------|
| CT1 | LT | 180-190 | 185-195 | 170-180 |
| CT2 | MT- | 200 | 205 | 190 |
| CT3 | MT | 210 | 215 | 200 |
| CT4 | MT+ | 230 | 235 | 210 |
| CT5 | HT | 240 | 245 | 220 |