

Saveurs

Oak for oenology Saury



Frais



Crème



Veluto



Délice



Exotique



Silex



Harmonie

THE GASTRONOMIC EXPRESSION OF OAK

by Tonnellerie Saury

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THE GASTRONOMIC EXPRESSION OF OAK

Specialist in oak—the emblematic tree of Europe’s finest forests—Tonnellerie Saury has been putting its expertise at the service of oenology for over 150 years.

Developed in close collaboration with Charlois’ Research & Innovation department, the Saveurs range has embodied this mastery of oak since 2017.

Through a new and innovative approach, conceived around oak as an “ingredient”—much like a culinary element serving aromatic precision and the balance of wines—Saveurs offers a series of gastronomic profiles tailored to different objectives.

Sourced from sustainably managed forests, oak reveals a unique aromatic and gustatory palette. Here, it becomes the foundation of a true sensory language, inspired by French gastronomy, enabling the most demanding winemakers to craft their own harmonies between structure, texture, and aromatic expression.

THE UNIVERSES AND THEIR OBJECTIVES

Frais
Freshness and tension

Crème
Smoothness and
Indulgence

Veluto
Depth and Complexity

Délice
Fruit-forward sweetness

Exotique
Aromatic vibrancy

Silex
Minerality and tension

Harmonie
Roundness and Balance



OAK FOR WINE
AND SPIRITS
by Tonnellerie Saury



01

FRAIS

Freshness and tension



Chips



Blocks



DESCRIPTION

FRAIS expresses a lively structure, linked to a recipe based on a gentle light toasting process that preserves the essence of oak. This profile evokes crunchy fruit with occasional hints of vanilla. However, this blend is dominated by a clear airy freshness with a tense vibrant finish.

FRAIS enhances floral notes and summer juicy fruits in white wines while it underlines wild red and black berries for red wines. It reveals finely crafted oak character and recalls the purity of a damp forest. Fresh expresses itself particularly well on ripe, tannic structures for red wines and can support white grape varieties seeking phenolic depth, bringing them precision and definition.



The recipe behind the FRAIS universe is evolving slightly toward a more fruit-forward dimension, while preserving the signature structural freshness that defines it.





02

CRÈME

Smoothness and Indulgence



Chips



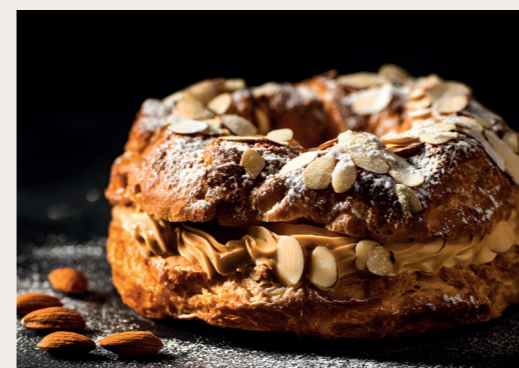
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Stave 7



Insiders



DESCRIPTION

CRÈME is the universe of the obvious: simple and universally appealing, it responds instantly to expectations of vanilla and sweetness. This clearly pastry-driven profile is dominated by notes of choux pastry, crème brûlée, vanilla bean, and praline. On the palate, it offers flesh and sweetness, with indulgent, mouth-watering finishes.



CRÈME enriches the mid-palate by bringing weight and richness, and helps round and soften reactive tannins in red wines through its contribution to volume and generosity. Used in combination with another universe such as VELUTO, it can also act as a remarkable amplifier, bringing comfort and sweetness.



CRÈME fits perfectly within modern wine styles from the Old World to the New: from Napa Valley to Bordeaux, from Margaret River to the Rhône, from Chile to Languedoc, and of course on ambitious Spanish Tempranillos. In white wines, CRÈME immediately evokes Californian Chardonnay or Sémillon: round, rich, vanilla-driven, and opulent. A bright and generous style.



03

VELUTO

Depth and Complexity



Chips



Blocks



Stave 7



Stave 18
Grand Cru



Insiders



DESCRIPTION

VELUTO is one of the cornerstones of the Saveurs range. More intense and more roasted than CRÈME, it harmoniously combines gentle vanilla notes with subtle nuances of spice and mocha, offering a profile that is both pastry-like and empyreumatic.

It evokes aromas of freshly ground coffee beans, dark chocolate, tiramisu, and ripe black fruits. VELUTO enhances and “darkens” the fruit, bringing toastiness, sweet spices, and added body.



Versatile and adaptable, VELUTO brings complexity and depth at low dosage, or can act as a corrective tool on matrices that are overly reactive, vegetal, or diluted. A true chameleon, it supports both Bordeaux or Mediterranean grape varieties rich in phenolic compounds, as well as lighter profiles, adding structural tension and richness.





04

DÉLICE

Fruit-forward sweetness



Chips



DESCRIPTION

DÉLICE is designed for rosé wines in the Côtes de Provence style, where roundness and freshness are sought, with stone-fruit notes such as white peach and apricot, and a very light veil of vanilla. This universe is intended for wines that are released early to market: rosés, light and fruity reds (Merlot, Sangiovese...) or early-release wines (crunchy, juicy Syrah or Gamay).

The role of DÉLICE is to mature the fruit and wrap wines that may sometimes lack volume, bringing creamy mid-palate sweetness reminiscent of lees, which imparts the characteristic richness of Provençal rosés. DÉLICE always remains respectful of the fruit, and of the delicate, floral character of these targeted wines.

The DÉLICE universe was designed specifically for use in chip form, suitable for wines intended for rapid consumption.



05

EXOTIQUE

Aromatic vibrancy



Chips



DESCRIPTION

EXOTIQUE is primarily intended for white and rosé wines, particularly those seeking a fresh, aromatic expression driven by thiol- or terpene-based grape varieties, or by rosés with very fruity profiles and high aromatic intensity.

Designed for wines intended for early consumption, like DÉLICE, the EXOTIQUE universe sits firmly within a confectionary register, lively and playful, supported by a palette of tropical fruits (passion fruit, fresh mango) and heady floral notes.



This style works particularly well with modern, aromatic rosé wines and ripe, expressive white wines. Exotique can also bring significant value to red wines produced using thermovinification (Valpolicella, Languedoc, Spain), whose highly distinctive profiles can accommodate this type of expression, as well as to press wines that require softening.



EXOTIQUE is based on oak chips with a high aromatic potential, bringing pronounced fruitiness and roundness on the palate, while subtly enveloping the wines.



06

SILEX

Minerality and tension



Chips



Stave 7



DESCRIPTION

SILEX, or “flint,” often expressed in certain white wines to which it imparts typical notes, reflects the minerality of the terroirs from which they originate. Both fresh and slightly smoky, it brings liveliness and tension that add linearity and length on the palate.

By combining oak selection with an innovative toasting process, Saveurs makes it possible to achieve this expression through oak.



SILEX is of major interest for white wines, but also for red wines in which we seek to enhance ripe, delicately spicy saline notes and improve palate length.



HARMONIE

Roundness and Balance



Chips



Blocks



Stave 7



Stave 18
Grand Cru



Insiders



DESCRIPTION

HARMONIE embodies a subtle response to a major emerging expectation: that of a “sweetening neutral” profile, capable of delivering sweetness on the palate while minimizing oaky notes. Created for grape varieties belonging to the Carmenets family (Cabernet Sauvignon, Merlot, Malbec...), this profile adapts easily to a wine matrix that is either slightly underripe or on the contrary very ripe.

HARMONIE evokes sweetness without aroma, a discreet, almost airy sweet sensation.

The goal is to shape the mid-palate texture: to bring more sweetness, roundness and richness, while remaining subtle on the aromatic level.

HARMONIE is the art of bringing delicate sweetness without adding aroma. Harmonie softens up the wine elegantly while supporting the purity of the fruit expression on the finish.

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Sales Department
Tel: +33 (0) 3 86 22 66 42
contact@saveurs-saury.com
www.saveurs-saury.com



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