



CADUS

TONNELLERIE - FRANCE

TONNELLERIE-CADUS.COM
BOURGOGNE - FRANCE

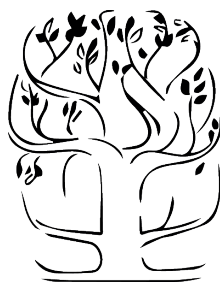
CADUS

TONNELLERIE - FRANCE



Tonnellerie Cadus

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THE PRECISION OF OAK FOR THE ELEVATION OF WINE

Beyond defending traditional French know-how, Tonnellerie Cadus draws its strength from its organizational structure. On one hand, the Canadell stave mill secures our qualitative and regular supplies of French oak and on the other hand, we closely share the oenological expertise of Maison Louis Jadot in Burgundy. Tonnellerie Cadus benefits from human and passionate partnerships to precisely shape barrels to best serve wine.

CADUS EXPERTISE

WOOD

Cadus barrels benefit from high quality rough staves selected by our “merrandier” partner, Canadell. This consistent supply from the most beautiful oak groves in France guarantees constant quality in our raw materials for the production of Cadus barrels.



SORTING AND OPEN-AIR SEASONING

The rough staves are sorted as soon as they are received and classified according to their origin and date of placing in the seasoning park. Optimal open-air seasoning takes place at Tonnellerie Cadus in the heart of Burgundy.



SHAPING

The shaping of the barrels is based on the traditional French expertise of the cooper's trade. The gestures are precise, sequenced, and are the subject of great care.

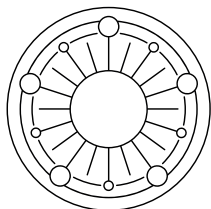


TOASTING

The toasting of Cadus barrels follows a precise protocol with time and temperature control by laser to release the aromatic expression of the oak according to the desired intensity.



THE CADUS BARRELS



ORIGINE®

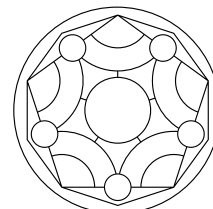
A tailor-made barrel

Exceptional forests

Located forests

Assembly of forests

Grains



SENSORIEL®

A results-driven profile

Equilibre®

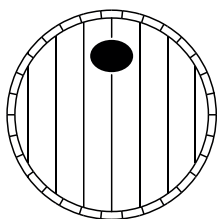
Express subtlety and finesse

Volume®

Expand what Nature offers

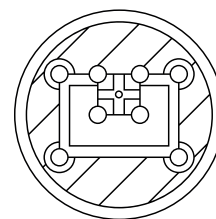
Intense®

Reveal the aromatic character of the oak



CBYCADUS®

Designed for exceptional terroirs



CHAMBORD

A grand cru oak

ORIGINE®

A TAILOR-MADE BARREL

A classic choice of wood or grain and tailor-made toasting

Origine® offers you the possibility of choosing either wood from exceptional forests such as Jupilles, Bertranges or Tronçais, or from forests located in a particular geographical area in France such as Nièvre, Allier or Vosges, or grain quality resulting from the sorting carried out by our experts.

Vintage after vintage, this traditional approach supports the search for excellence of the origin of the wood or the quality of the grain with the different cuvées produced by our partners.

The constant and homogeneous toasting time is determined according to your choice of intensity of revelation of the aromatic compounds of the oak.

A tailor-made barrel with the choice of the following criteria:

- French oak origin or grain quality
- Toasting
- Capacity from 114L to 500L



Exceptional forests

Strict and limited allocations

Located forests

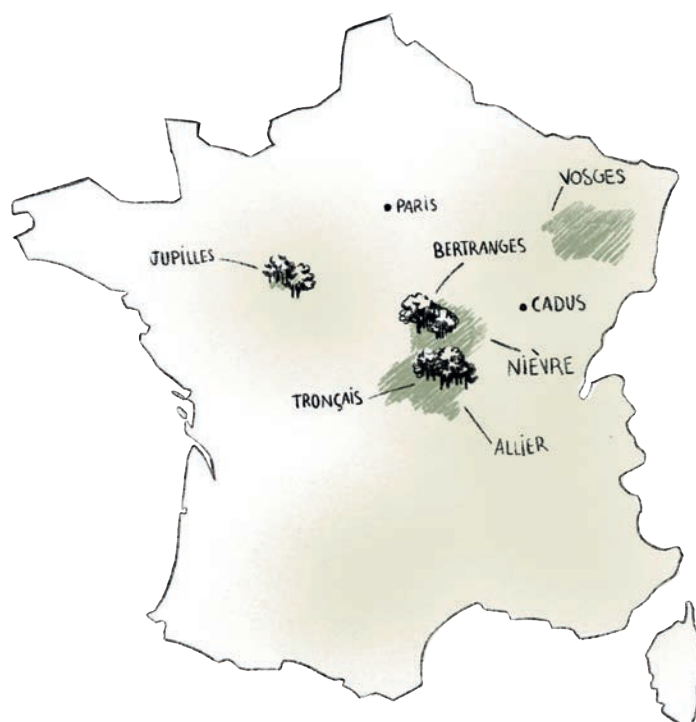
Assembly of forests



Extra-fine grain

Fine grain

Mid-fine grain



SENSORIEL® RANGE

A RESULTS-DRIVEN PROFILE, A BARREL

Sensoriel® barrels have been designed to meet the aromatic profile and structure sought by the winemaker.

Cadus purposefully selects Sensoriel® woods of the French oak groves according to the organoleptic character of each terroir as well as the grain for better integration with shorter aging. The toasting follows a precise and constant protocol for the desired intensity. Different Sensoriel® barrels offer options perfectly suited to your winemaking objectives : linear structure, roundness and suppleness, spicy and toasty.

With its expertise in oak, Cadus offers three barrels for different expressions: Équilibre®, Volume® and Intense®, each resulting from an in-house selection of oak and its precise toasting.



EQUILIBRE®

Express subtlety and finesse

Équilibre® rough staves are selected according to origin and their delicate aromatic character.

The toasting is homogeneous and controlled so that the organoleptic density is elegant and delicate once in contact with the wine during aging.

The aromatic structure of Équilibre® barrels highlights fruity character and freshness.



VOLUME®

Expand what Nature offers

Cadus chooses oak known for the roundness of tannins specific to wood terroir for Volume® barrels.

The toasting method is adapted to highlight a supple texture and weight in the mid-palate.

The Volume® cask is perfectly suited to wines in which the winemaker seeks to develop an ample, silky and round structure during aging.



INTENSE®

Reveal the aromatic character

Intense® barrels come from forests known for their aromatic power.

Intense and slow toasting radiates in the heart of the stave with a sustained Maillard reaction.

During toasting, the oak aromatics intensify, and during the aging of the wine, harmonize and integrate beautifully.

CbyCadus®

DESIGNED FOR EXCEPTIONAL TERROIRS

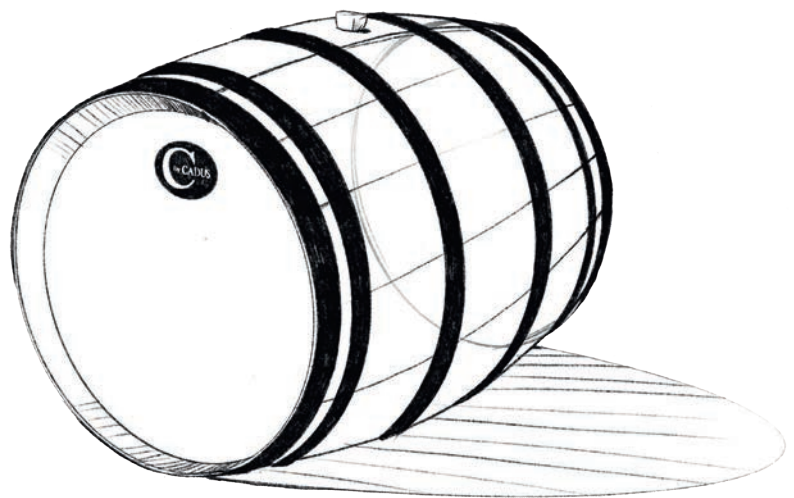
CbyCADUS® is a support tool for the aging of exceptional cuvées where the expression of great terroirs is at the heart of the winemaking process.

Cadus offers a selection of oaks from exceptional forests in France plus homogeneous and consistent toasting to enhance the wine's intrinsic qualities. The winemaker selects the intensity of the toast to suit the wine.

The CbyCADUS® barrel accompanies the aromatic and energetic expression of the wine. It is perfectly suited to aging flagship cuvées from great terroirs.



Limited quantities
Available in 225L, 228L and 300L
Tailor-made toasting



CHAMBORD

A GRAND CRU OAK

The Chambord barrel is the quintessence of French heritage and traditional coopering expertise.

The oak used for this special barrel comes from the forest of the National Estate of Chambord in the Loire Valley. This historic and exceptional oak grove surrounds the Château de Chambord, an architectural work commissioned by François the 1st in the 16th century.

The rough staves are seasoned in the open air in the heart of the Chambord park before being received at the Tonnellerie Cadus in Burgundy.

The rarity and quality of the oaks of this forest in the Loire Valley align with the greatest terroirs for aging with finesse and precision. The mention "Aged in Chambord oak barrel"* attests to the special character and relays the history associated with this very special barrel.



Very limited quantities
Available in 225L and 228L
Tailor-made toasting



TOASTING

The duration and intensity of exposure of the staves to the heat of the braziers is controlled by laser. The barrels pass from one brazier to another for the appropriate time and temperature to release the desired aromatic intensity for each unique Cadus barrel profile.

For each toast, the Cadus barrels follow a precise, constant and homogeneous protocol.

Cadus offers different standard toast intensities to refine aromatic qualities or build structure while preserving the intrinsic qualities of the wine according the grape variety or the different aging lengths.

Cadus is supported by long-standing partnerships and information exchanges with wineries who have helped us develop precise toasting protocols over time, from vintage to vintage, with their expertise and feedback. Analysis and critique between the winemakers and cooperage are key to our mutual success.

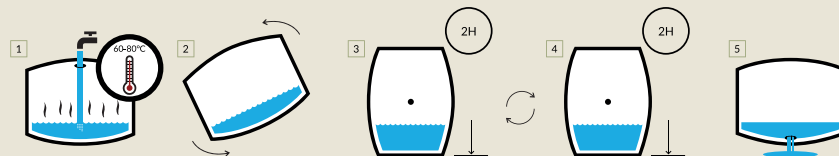


BARREL PREPARATION TIPS

Transport and prolonged storage can cause dehydration. Wood reacts to heat, dry air and drafts, and its hygrometry may experience variations.

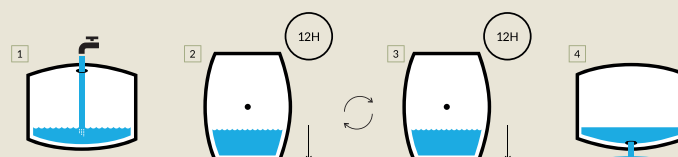
WITH HOT WATER

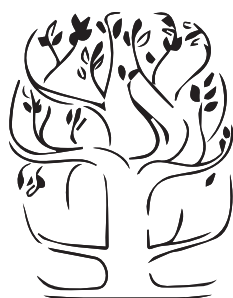
- Fill the barrel with 20 to 30 liters of filtered, non-chlorinated hot water between 60 and 80°C / 140 and 180°F
- Replace the bung and shake the barrel for a few minutes to wet the bottoms and the inner parts.
- Turn the barrel on its bottom for 2 hours.
- Turn over and position the barrel on the other bottom for 2 hours.
- Drain the barrel, rinse with clear filtered and non-chlorinated water, let drain at the bottom.



WITH COLD WATER

- Fill the barrel with 20 to 30 liters of filtered, non-chlorinated cold water.
- Replace the bung and let sit on a bottom for 12 hours.
- Turn over and position the barrel on the other bottom for 12 hours.
- Drain the barrel, rinse with clear filtered and non-chlorinated water, let drain with the bung at the bottom





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