



CADUS

TONNELLERIE - FRANCE

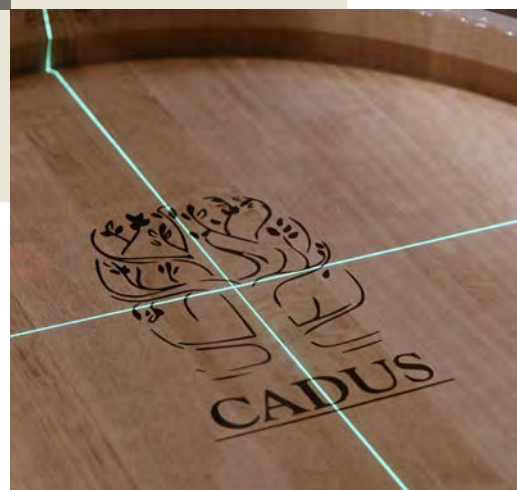


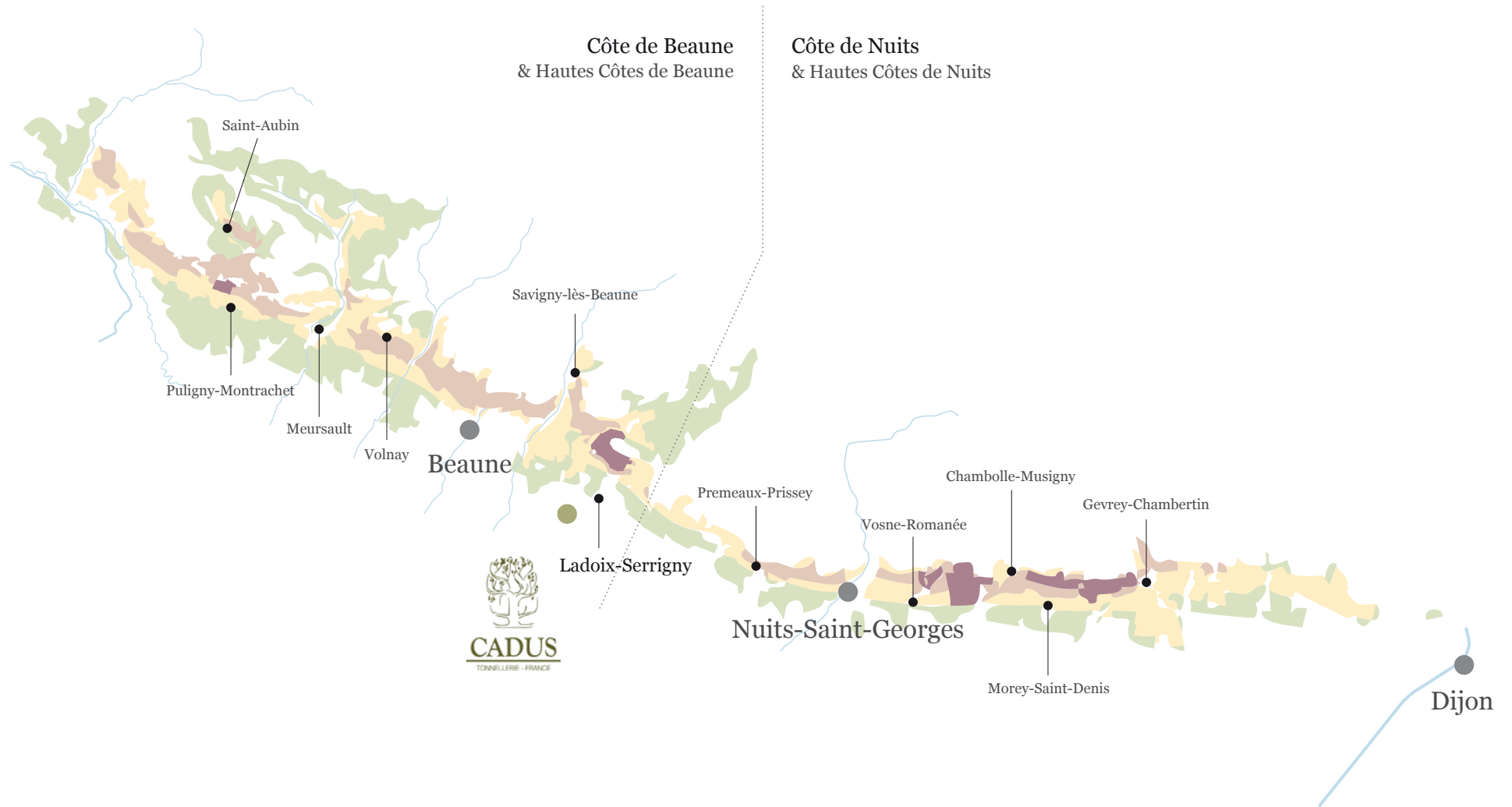
@tonnellieriecadus





THE PRECISION OF OAK
FOR THE ELEVATION OF
WINE AND SPIRITS







THE COOPERAGE

1996

foundation in Ladoix-Serrigny in
the heart of the Burgundy Climats

Two complementary and essential partners for the know-how of the cooper :

CANADELL : a stave mill since 1950, ensures a regular supply of quality staves from the most sought-after regions in France.

MAISON LOUIS JADOT : a historic producer of fine Burgundy wines since 1859 in Beaune.

The privileged sharing of expertise allows Cadus to refine the style of barrels in the pursuit of respecting the terroirs.

SOME NUMBERS

39

employees,
including 27 coopers

22

countries on
5 continents

6

sales managers with 1
office in the United States

18 000 to 20 000

barrels shaped each year



EXPERTISE

WOOD

A high quality rough staves selected by our “merrandier” partner, Canadell.

This consistent supply from the most beautiful oak groves in France guarantees constant quality.



SORTING AND OPEN-AIR SEASONNING

Such as the grapes at the harvest, the rough staves are sorted as soon as they are received and classified according to their origin and grain quality.

The optimal open-air seasoning takes place at Tonnellerie Cadus in the heart of Burgundy.



TOASTING

The precise protocol is followed with time and temperature control by laser to release the aromatic expression of the oak according to the desired intensity.

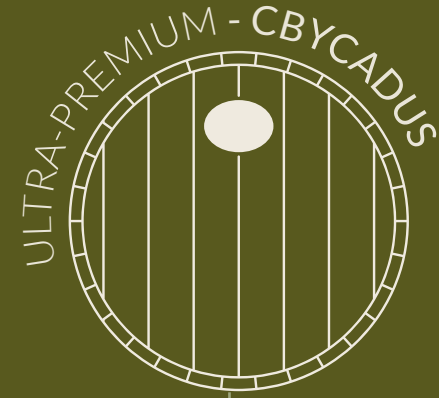


SHAPING

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.

THE CADUS RANGE





THE TAILOR-MADE BARRELS

ORIGINE®

An oak barrel for terroir approach and precision.

Like a wine from a specific vineyard, you select the origin of the wood or a grain quality to tailor your aging process.

WOOD ORIGINS CHOICES:

EXCEPTIONAL FRENCH FORESTS:

Jupilles, Bertranges or Tronçais... limited allocation

REGIONAL FRENCH FORESTS: Allier, Nièvre or Vosges...

MIX OF FRENCH FORESTS

GRAIN QUALITY CHOICE WITH A MIX OF

DIFFERENT FRENCH FORESTS ORIGINS: extra-fine, fine

CONTENT CHOICES: from 225 to 500L

TOASTING CHOICES: M-, M, M+, M++





THE RESULTS-DRIVEN PROFILE BARRELS

SENSORIEL®

A technical itinerary result

It is composed of four barrels made of a selection of french oak for which the toasting is adapted to match with a tasting profile.

FINESSE®

Respect the fruit with a fresh woodiness.

Toasting : M-

EQUILIBRE®

Maintain tension and freshness.

Toasting : M

VOLUME®

Provide softness in the mid-palate and silky tannins.

Toasting : M+

INTENSE®

Reveal the aromatic oak aroma and structuring tannins.

Toasting : M++



BARREL 100% LOCAL

47.07

The choice of local engagement with Burgundy colors

Tonnellerie Cadus is committed to reducing its environmental impact and supporting local activity by choosing suppliers in Burgundy within a local area for the entire barrel manufacturing process.

The 47.07 barrel goes even further to be as close to you as possible.

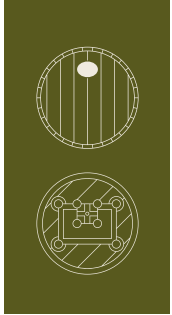
The GPS coordinates of Tonnellerie Cadus, 47.07, 4.89, have been selected for this barrel with 100% local colors. The main components, namely wood, hoops, flour, and hemp protection, come from Burgundy..

TOASTING: M-, M, M+, M++.

CONTENT: from 225 to 500 liters

ENGRAVED HOOPS with the logo of the 47.07 barrel and its color hints.

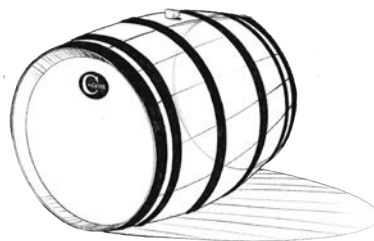




EXCEPTIONAL BARRELS

CBYCADUS®

**Designed for
exceptional terroirs**



WOOD ORIGIN: selection of ultra-premium wood from the most beautiful forests in France with a high quality of grain

TOASTING: M-, M, M+, M++

CONTENT: 225L, 228L and 300L

Black hoops and special tag on the bottom

Limited quantities

CHAMBORD

A Grand Cru oak from patronage



WOOD ORIGIN: exceptional oak from the forest of the National Domain of Chambord in the Loire Valley. This historic oak grove surrounds the castle, an architectural masterpiece commissioned by François I in the 16th century.

TOASTING: M-, M, M+, M++

CONTENT: 225L and 228L

MENTION : “Aged in Chambord oak barrel” attests to the special character and relays the history associated with this very special barrel.

Very limited quantities



COMMITMENTS TO SUSTAINABILITY

PLANT TODAY AND FOR TOMORROW

- **«1 Barrel Purchased, 1 Tree Planted»**
Since 2015, the cooperage has committed to funding the replanting of parcels with Pépinière Naudet. In 2022, this contribution enabled the planting of over 70,000 trees in various regions of France.
- **Local hemp for our packaging**
The expertise of Géochambre in Burgundy has allowed us to reduce waste weight with biodegradable, reusable, and compostable hemp canvas.
- **Supporting the local economy**
In 2023, Cadus made the Presidents' Piece for the auction at the Hospices de Beaune estate.

Highlighting Local Partners in Barrel Production.

Providing opportunities for young people in professional reintegration situations with the TAPAJ association.





VIDÉOS



CADUS



SORTING AND
OPEN-AIR
SEASONING



FROM THE ROUGH
TO THE READY
TO USE STAVE MAKING



TOASTING



BARRELS
SHAPING



QUALITY CONTROL
AND FINITIONS



CADUS

TONNELLERIE - FRANCE

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