



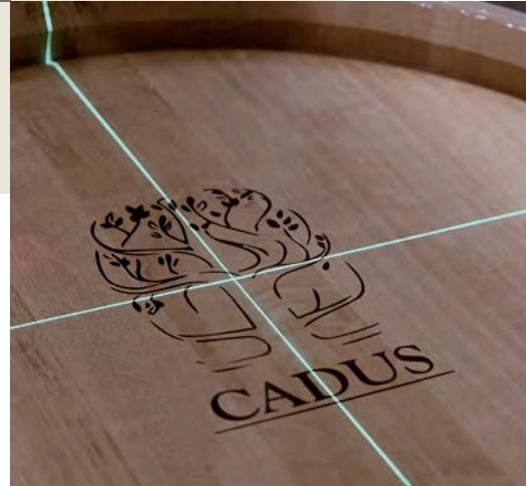
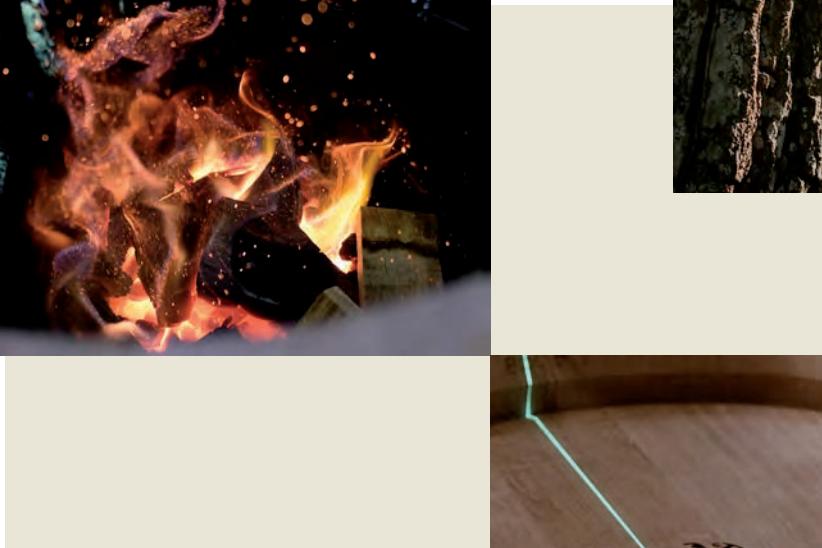
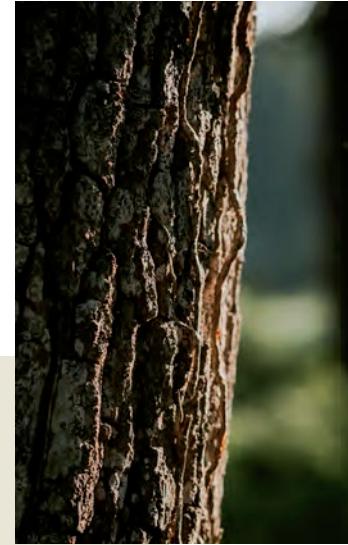
CADUS

TONNELLERIE - FRANCE



@tonnellerie_cadus





LA PRÉCISION DU CHÊNE
AU SERVICE DU VIN
& DES SPIRITUÉUX

THE COOPERAGE

1996

foundation in Ladoix-Serrigny
au cœur des Climats de Bourgogne

Deux partenaires complémentaires et essentiels au savoir-faire du métier de tonnelier :

CANADELL, based in Trie sur Baïse, has been a stave maker since 1950 and is the main buyer for the French National Forestry Office (ONF). Thanks to this shareholding, Cadus benefits from a high-quality and regular supply of French oak.

Our close ties with **MAISON LOUIS JADOT** in Beaune, Burgundy, allow us to share and compare the technical subtleties of our barrels with long-term oenological expertise. Thanks to these exchanges, we are constantly improving the expression and respect of terroirs.

SOME NUMBERS

39
employees,
including
25 coopers

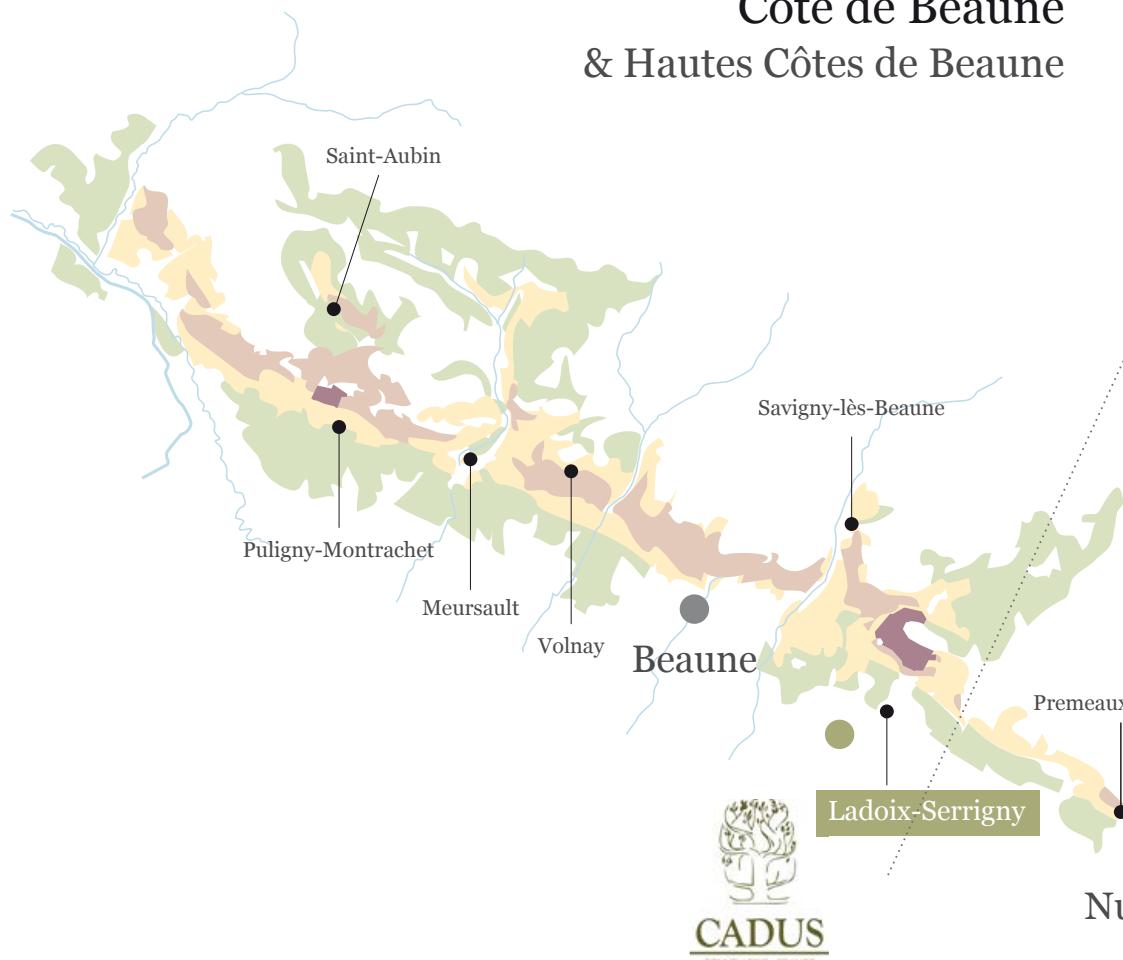
28
countries on
5 continents

100 000
trees planted over the past
10 years in partnership
with Naudet

13 000 to 15 000
barrels shaped each year



Côte de Beaune & Hautes Côtes de Beaune



Côte de Nuits & Hautes Côtes de Nuits

Cadus is located at the foot of the Corton hill in Ladoix-Serrigny, in the heart of the Burgundy vineyards and its rich cultural heritage. The Cadus cooperage benefits from a semi-continental climate. The staves are left to mature in the open air for several months, allowing them to follow the natural rhythm of the Burgundian seasons.





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.

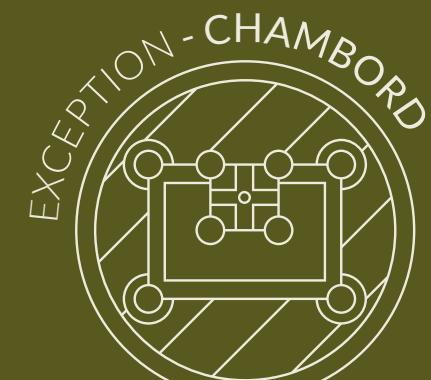
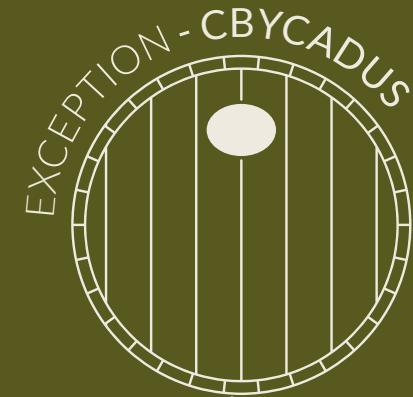


• SHAPING

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.

LA GAMME CADUS





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...

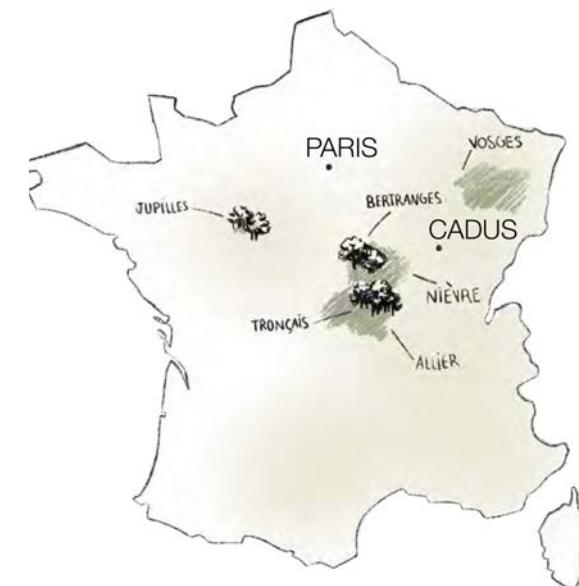
MIX OF FRENCH FORESTS

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++



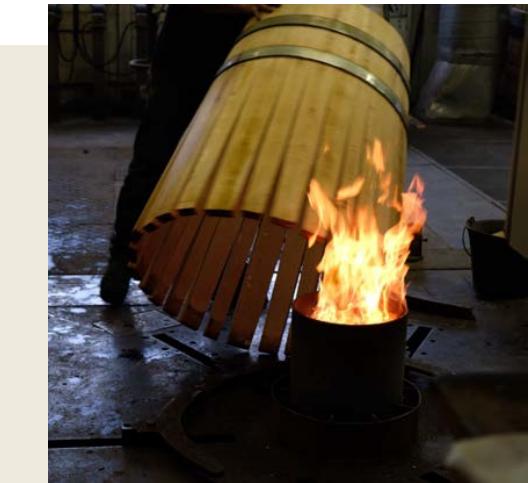


THE RESULTS-DRIVEN PROFILE BARRELS

SENSORIEL®

A technical itinerary result

SENSORIEL® 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 eco-friendly, 100% locally sourced barrel

In 2024, Tonnellerie Cadus created a new 100% local barrel called 47.07®, a name inspired by the GPS coordinates of the cooperage.

47.07® is made completely from components crafted within a 130-km radius of the 4 Burgundy departments, as close as possible to the cooperage. With this new project, Cadus supports the local economy, guarantees short supply chains, barrel traceability, and a reduced carbon footprint.

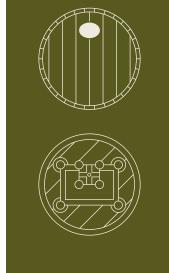
► 47.07® embodies the philosophy of the Cadus workshop: artisanal and sustainable barrels that meet the new requirements of eco-conscious winemakers and houses.

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

CONTENT: from 225 to 500 liters

ENGRAVED HOOPS with the logo of the 47.07 barrel.





EXCEPTIONAL BARRELS

CBYCADUS®

Designed for
exceptional terroirs

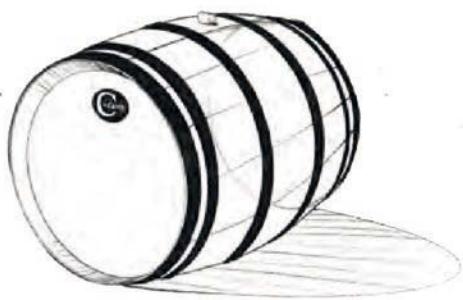
WOOD ORIGIN: selection of ultra-premium wood from the most beautiful forests in France with a high quality of grain

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. 100% of the purchase price of this barrel goes towards maintaining the Chambord forest park.

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



CADUS SPIRITS® RANGE





CADUS SPIRITS® RANGE

DEDICATED TO SPIRITS

A SENSORY EXPERIENCE THAT BEGINS WITH THE ESSENTIAL ACT OF AGEING IN OAK BARRELS.

After several successful partnerships on the Cognac and whisky market, Cadus cooperage brings innovative and crafted solutions to the most beautiful spirits brands. To best meet demand and demonstrate our expertise in meeting the expectations of master blenders, the cooperage is adding a dedicated barrel to its catalogue. Cadus purposefully selects Cadus Spirits® woods in the French forests according to the organoleptic character of each terroir, as well as the grain for better integration with crafted ageing. The toasting follows a precise and constant protocol for the desired intensity. Different Cadus Spirits® toastings offer options perfectly suited to your winemaking objectives.

- **Toasting :** From M to M++ and our Cadus Special Spirits toast
- **Barrels offer:** 225 L - 350 L - 400 L
- **Finish:** Standard with optional extras available

FRENCH OAK / 24 MONTHS DRYING

- Big grain (classic)
- Tight grain (complex)
- Mix of grains (trendy)





COMMITMENTS TO SUSTAINABILITY



THE 8 CADUS COMMITMENTS FOR THE PLANET AND THE FORESTS

To share its ideas with its customers and partners and create a sense of emulation in the world of wine, Cadus has decided to bring together all its commitments in an eight-point environmental charter, which can be found on www.tonnellerie-cadus.com

Key points of its commitment include:

- **the replanting of more than 100,000 sessile and pedunculate oak trees** thanks to a partnership with the Naudet tree nurseries;
- **the use of biodegradable, reusable, and compostable hemp canvas** for barrel packaging with "Géochanvre";
- **support for the local economy** with the creation of the 47.07®barrel.





VIDÉOS



CADUS COOPERAGE
PRESENTATION



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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