

Toasting: The CADUS method



How to control the natural potential of oak and the undesirable effects of barrel toasting.



Bordeaux 225 L
8 galvanized hoops

If the influence of “new-barrel” flavour makes “En Primeur” tasting too confusing or the wine’s œnological potential too difficult to read, then a radical and global solution is required.

Fundamental concept

Controlling the density of the extractable components in the oak. Tonnellerie CADUS has developed a new **100% natural** protocol for barrel toasting which is noticeable after just a few months of barrel-ageing.

Performances

The **Pur**® Protocole contributes by:

- Breaking down the undesirable agents which are naturally present in the organoleptic expressions of oaks
- Controlling the aromas and macromolecules produced during the toasting process
- Only retaining the most stable molecules
- Breaking down the most expressive molecules to ensure the finesse and quality of the “new barrel” impact
- Systematically reducing the density of extractable components which leads to the reduction in undesirable agents expression



Postulat



“For a number of years we have been investigating all the classical methods used in barrel making and even questioning their efficiency. We have also revisited a number of norms and standards used in coopering. We have developed a procedure where barrels are toasted “by levels”... Our formula is now a closely guarded secret.”

F.P. Barbier, Président

œnological applications

The **Pur**® protocol provides flexibility and visibility with global applications affecting all levels of barrel-ageing:

- “En Primeur” programmes
- Non-conventional barrel-ageing (less than 5 months or more than 12 months)
- Conventional barrel-ageing

CADUS

Taste Unique