



## Roundness & Structure



**VOLUME®** is made in such a way that the wood molecules responsible for buttery, fat notes are enhanced whilst the wood tannins remain soft. Thus **VOLUME®** will show to advantage the structure, roundness and length of your wine.

### Profile & Aroma

**VOLUME®** is a “constructive” barrel:

- Clear results throughout barrel ageing
- Consistent rich, round, aromatic notes from the oak
- Increased intensity in the colour of the wine
- Subtle toasted notes on the nose
- Round, soft, velvet notes on the palate

Retro-olfaction will reveal the potential of wines aged in the **VOLUME®** barrel.

### Recommendations

- For conventional barrel maturation and non-conventional (from 6 to 10 months)
- Predominantly red varieties
- Also suitable for white varieties
- For rounded, full-bodied wines

# CADUS

Taste Unique

### Origin & Selection

- Made of a French oak selection naturally rich in polysaccharides and lactones
- The best possible aroma profile from the wood

### Static stabilisation

- All staves are seasoned in the open air for a period of 30 months

### Toasting

- M+ Type: slow and deep oak extraction
- Pur® process

### Available products

Volume (litre)	114	225	228	265	300	400	500
Height (cm)	69	95	88	97	102	108	108.5
Bottom Ø (cm)	48	56	60	60	63	71	80
Bilge Ø (cm)	58	69	73	74	75	85	94
Thickness (mm)	22	22-27	27	27	27	27	27
Weight (kg)	25	45	45	50	55	60	85
Number of hoops	6	6-8	6-8	6-8	8	8	8

The barrels are handmade: the measurements can change and are given for information only.

### Available finishing options

- Please contact us



Bordeaux 225 L  
8 galvanized hoops

### Information & Sales

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