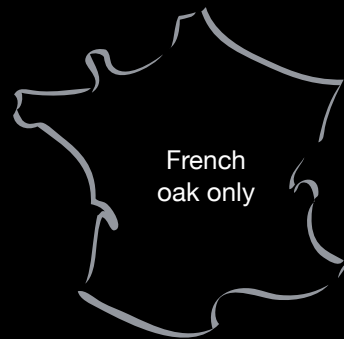




ORIGINE :
a commitment
on grain or forests

When you want
a tailor-made barrel:

- Choose your grain or your oak origin
- Select your toast: M, M+, M++
- Select your barrel size: 225L / 228L / 300L / 500L (other sizes are available on request)



Grain: when you are looking for impact
best suited to your ageing:

	Extra tight grain	Tight grain	Mid Tight grain
Application	For long-term ageing finesse	For classic ageing programs	For refined, shorter term ageing programs

Forests: when you're looking for an expression
of specific oak terroir for your wine

Strict allocated quantities

- Exceptional forest: Tronçais, Bertranges, Jupille
- Regional forests: Allier, Nièvre, East of France (formerly Vosges)
- Assemblages of oak from French forests

CADUS

Nothing compares to your wine

SENSORIEL :
a commitment
on a result



The Access Barrel:

A great solution if you are looking for a classic French oak barrel at a highly competitive price. Ideal to incorporate in your large blends where your French oak needs are respected, along with your budget constraints.

Perfect for long or shorter barrel-ageing programs, this barrel integrates rapidly.

- Available in all sizes
- Available toasts: M, M+, M++

Sensoriel: One style, one barrel. If you are looking for a specific result from a barrel rather than a using a combination of forest, grain and toast, then the Sensoriel range offers you:

EQUILIBRE

Freshness, fruit and minerality

VOLUME

Mid-palate weight and silky texture

INTENSE

Elegant oak tanin structure, integrated toasty oak with hints of savory notes

- Ideal for both shorter or longer ageing programs
- Available in all sizes
- House toasting for each profile, based on the required result.

CADUS

Taste Unique

CbyCADUS: A very special barrel for your exceptional cuvée, CbyCadus® respects and supports your wine without influencing its unique character or compromising its development. CbyCadus is the ultimate partner for your best wines!

- For long-term ageing programs
- Available in 225L, 228L and 300L
- Available toasts: M, M+, M++

CADUS

TONNELLERIE - FRANCE

The Cadus team is comprised of an enviable group of industry experts

- Supplying high quality French oak from our stave mill in France
- Producing top quality barrels from our coopers in France
- Understanding your winemaking needs and providing insight through our representatives - linking CADUS directly to our clients all around the world

CADUS is socially and environmentally responsible:

- Constantly improving working conditions for our employees
- Continuous safety plan enhancements
- Improving health
- Protecting the environment:
 - With energy saving processes
 - With waste reduction
 - With comprehensive recycling program
 - With our program to fund the planting of trees

Visit www.tonnelleriecadus.com for more information.



CADUS

TONNELLERIE - FRANCE

Cadus barrels are used in wine regions throughout the world. Because of their proven versatility and consistency of style, Cadus barrels are a key element in programs for numerous varietals including Cabernet, Merlot, Syrah, Pinot Noir, Chardonnay and Sauvignon Blanc.