



## French Oak barrel “À la Française”



**ACCESS®** barrel has two main objectives: to provide a barrel that is made from fine French oak at a competitive price and to be capable of competing in the context of today's modern industry. **ACCESS®** provides the winemaker with three distinct levels of extraction - expressing more, or less, of the typical French oak character of the barrels, as required.

### Profile & Aroma

All the functions of a bioreactor and guarantees a good, classic French oak style

- Three levels of extraction available:
  - M toasting delicately underlines the aromas
  - M+ develops round, full bodied, sweet and sugary notes
  - M++ develops strong toasted notes characteristic of Maillard reactions
- Base aromatic profile which is a rich blend of French oak expressions providing full, generous notes with a hint of vanilla
- The density of the grains amplifies the effects on the colour of the wine
- Subtle French oak character in the nose
- Hint of oak characters on the palate and subtle lingering French oak character “À la Française” in the retro-olfaction

### Recommendations

- For conventional barrel maturation and non-conventional (from 3 to 6 months)
- Red and white grape varieties
- For wines which demand classic, French style barrels

# CADUS

Taste Unique

### Origin & Selection

- A blend of French oaks from different regions, carefully selected to provide a characteristic French style of aromatic expression
- Neutralization of undesirable organoleptic properties in wood thanks to the CADUS processes

### Static stabilisation

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

### Toasting

- Slow and deep oak extraction. Choose from: M / M+ / M++
- 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  
6 black hoops

### Information & Sales

Tonnellerie CADUS  
Tel.: (+33) 03 80 26 49 49  
Fax.: (+33) 03 80 26 49 50  
contact@tonnelleriecadus.com

# CADUS: Available finishing options






## Sensoriel Range & CbyCADUS\*\*

		CbyCADUS**								VOLUME®							EQUILIBRE®							INTENSE®							ACCESS®													
FINISHING OPTIONS		TECHNICAL DATA								114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500
Export 6		2 x 3 steel hoops*																																										
Export 6 1 cross-bar		2 x 3 steel hoops*, 1 pine bar 140																																										
Export 6 2 cross-bars		2 x 3 steel hoops*, 2 pine bars 140 & 100																																										
Export 8		2 x 4 steel hoops*																																										
Export 8 1 cross-bar		2 x 4 steel hoops*, 1 pine bar 140																																										

\*galvanized steel hoops or painted black steel hoops \*\*CbyCADUS: painted black hoops (galvanized on request)

# CADUS: Available finishing options

## Sensoriel Range & CbyCADUS\*\*

FINISHING OPTIONS	TECHNICAL DATA	CbyCADUS**								VOLUME®								EQUILIBRE®								INTENSE®								ACCESS®							
		114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500	114	225	228	265	300	400	500					
Export 8 2 cross-bars	 2 x 4 steel hoops*, 2 pine bars 140 & 100																																								
Batard Hoops	 2 x (2 stapled chestnut hoops, 3 steel hoops*)																																								
Bourgogne Château	 2 x (2 stapled chestnut hoops, 3 steel hoops*, 2 stapled chestnut hoops)																																								
Bordeaux Ferré	 2 x 5 steel hoops*, 2 pine bars 140 & 100																																								
Bordeaux Château	 2 x (2 chestnut hoops, vim, 4 steel hoops*), 2 pine bars 140 & 100																																								

\*galvanized steel hoops or painted black steel hoops \*\*CbyCADUS: painted black hoops (galvanized on request)