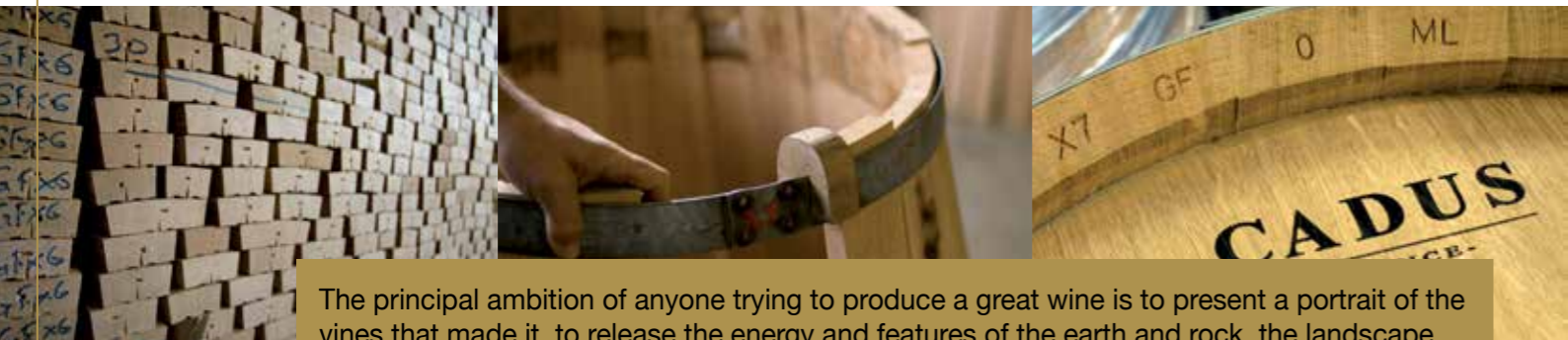


Underlines a wine's "Terroir"



The principal ambition of anyone trying to produce a great wine is to present a portrait of the vines that made it, to release the energy and features of the earth and rock, the landscape and the elements of its origins, its "Terroir". **CbyCADUS®** respects and supports the wine without influencing its character or locking its energy. It represents the intimate convictions of the professional cooper, a craftsman participating in the making of a great wine.

Profile & Aroma

CbyCADUS® is a barrel which provides clear results throughout the barrel ageing process:

- Sparkling and brilliant colour
- The nose will express the wine's character
- The palate will have the energetic tension and promise of a great wine
- Retro-olfaction will reinforce the expression of the wine's origins

Recommendations

- For non-conventional long barrel maturations (i.e. a minimum of 12 months)
- Red and white grape varieties
- For exceptional "Cuvées" with great potential

CADUS

Taste Unique

Origin & Selection

- Extensive knowledge of the major oak forests in France, and their respective "Terroirs" to select the staves for the **CbyCADUS®** blend
- Density of extractable molecules in the wood influenced by the terroir
- Aromatic profiles which liberate their potential without bringing with them any undesirable aromatic influences

Static stabilisation

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

Toasting

- M / M+ / M++ slow and deep extraction
- Pur® process

Available products

| Volume (litre) | 114 | 225 | 228 | 265 | 300 | 400 | 500 |
|-----------------|-----|-------|-----|-----|-----|-----|-----|
| Height (cm) | | 95 | 88 | | | | |
| Bottom Ø (cm) | | 56 | 60 | | | | |
| Bilge Ø (cm) | | 69 | 73 | | | | |
| Thickness (mm) | | 22-27 | 27 | | | | |
| Weight (kg) | | 45 | 45 | | | | |
| Number of hoops | | 6-8 | 6-8 | | | | |

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

Available finishing options

- Please contact us



228 L Bordeaux
6 black hoops

Information & Sales

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

Storage, preparation and user advice

Please follow these storage, preparation and user recommendations to make sure you get the full benefit from the quality of your CADUS products.

When you receive your wooden barrels, make an initial visual inspection of each barrel.

Preparation and user advice

Transport and long storage times can cause the wood to dry out.

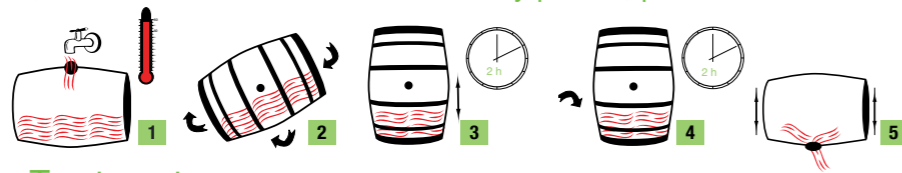
Wood is a living material and depending on a number of conditions, such as heat, dry air, draughts or air currents, its hygrometry may vary.



Hot Water Treatment

- 1 - From 20 to 30 litres of filtered, chlorine-free, hot water into the barrel. The water temperature should be between 60 and 80°C (140 and 176°F).
- 2 - Replace the bung. Roll and tumble the barrel for a few minutes. This spreads water over the internal surface of the wood.
- 3 - Stand the barrel on its head for 2 hours.
- 4 - Turn the barrel over and stand it on the other head for a further 2 hours.
- 5 - Empty the barrel. Rinse with filtered, chlorine-free fresh water. Turn the barrel on its side with the bung hole at the bottom. Leave to drain.

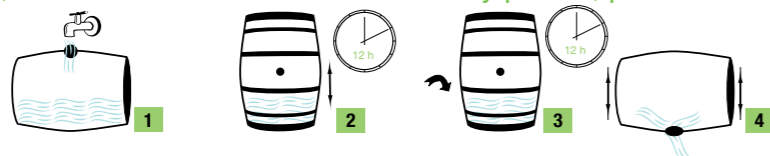
After these operation, if the barrel has a few leaks and they persist, please contact us.



Cold Water Treatment

- 1 - From 20 to 30 litres of filtered, chlorine-free, cold water into the barrel.
- 2 - Replace the bung and stand the barrel on its head for 12 hours.
- 3 - Turn the barrel over and stand it on the other head for a further 12 hours.
- 4 - Empty the barrel. Rinse with filtered, chlorine-free fresh water. Turn the barrel on its side with the bung hole at the bottom. Leave to drain.

After these operations, if the barrel has a few leaks and they persist, please contact us.



Storage

In order to keep the wooden barrels in their best condition from reception, during storage and until they are first used, we recommend that:

- They are stored in a closed, pollution free area, away from strong odours, protected from draughts and U.V.
- The storage area air temperature should be less than 20°C (68°F), and for optimum conservation of the wood, the level of humidity should be more than 70%.
- Keep the barrels in their original packaging until used. The configuration of the plastic film and cardboard has been designed to optimise protection.

Urgent repairs

Our new wooden barrels are guaranteed for 1 year. All barrels are pressure tested during fabrication. Oak wood is a living material and even though we make the most stringent controls, there may be a few “surprises”:

- Wormholes: Carve a wooden-plug the size of a toothpick from a piece of oak. Place the plug in the wormhole. Drive in with a hammer. Cut flush to the stave.
- Small knots: Rub something greasy or fatty over the area which runs (for example food fat or grease).
- Leaks at the end of the stave, on the chime:
 - Identify the leak location.
 - Use a small 3mm Ø drill to drill a hole perpendicular to the leaking end grain on the chime.
 - Place a wooden-plug into the hole. Drive in with hammer. Cut flush with stave. Lightly sandpaper the area..

If the leak persists or gets worse, do not hesitate to contact us.

Plug



Leak repair



CADUS

Taste Unique

Contact

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