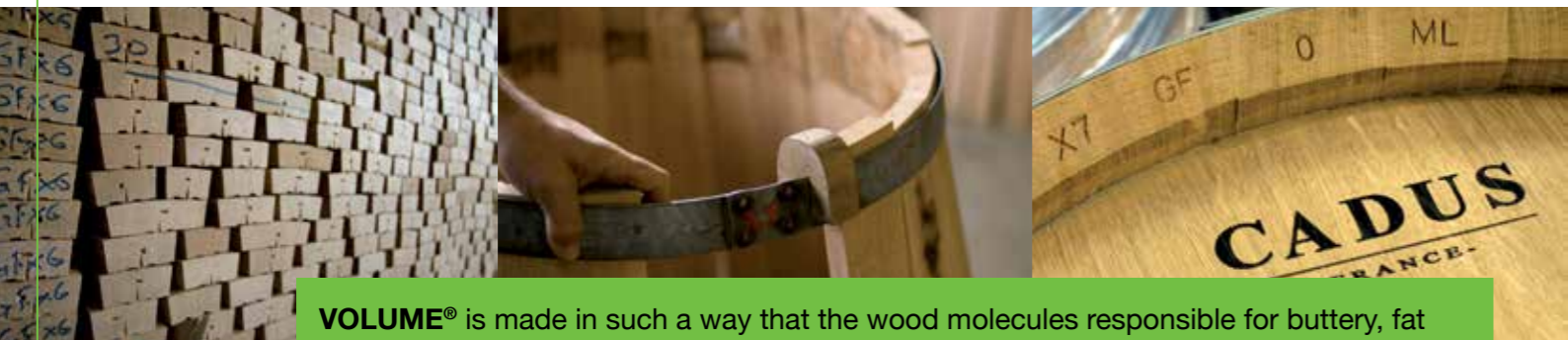




Roundness & Structure



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

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**

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 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)

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.

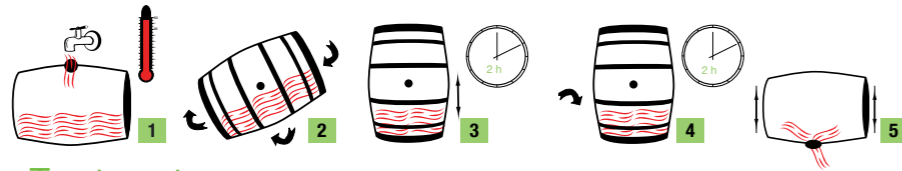
Wood is a living material and depending on a number of conditions, such as heat, dry air, draughts or air currents, its hygrometry may vary.



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.

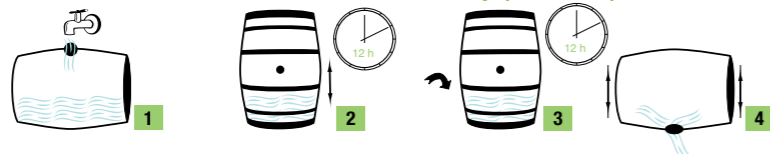
After these operation, if the barrel has a few leaks and they persist, please contact us.



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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