

# Tonnellerie Cadus

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Contact Bouchard Cooperages for more information about Sensoriel barrels.

## Cadus Sensoriel® Range Of Products Offers Accelerated Interaction Between Barrel And Wine



**T**onnellerie CADUS has launched the Sensoriel Range, a modern barrel line which honors tradition with guaranteed results while allowing an accelerated interaction between barrel and wine.

Standard on every barrel in the Sensoriel Range is the 100% natural Pur® protocol – the CADUS toasting method, which masters the natural potential of oak and eliminates the undesirable effects of barrel toasting.

### The Pur® protocol

- Controls the aromas and macromolecules produced during the toasting process;
- Retains only the most stable molecules;
- Breaks down the most expressive molecules to ensure finesse and quality in the “new barrel” impact;
- Systematically reduces the density of extractable components.

The Sensoriel line is ideal for accelerated barrel aging of 5 to 12 months, with results guaranteed for two barrel-aging cycles.

### Intense®

Intense® provides aromatic expression from the first weeks of barrel aging, natural stabilization of the wine’s color due to the exchange of macromolecules, and ML++ toasting that encourages wood/wine exchanges. It has obvious ‘new oak barrel’ notes on the palate. The high-temperature extraction produces Maillard reactions with

sugary sweet retro-olfaction notes. Emphyreumatic notes on the nose.

Recommended for conventional barrel maturation from 6 to 10 months, red grape varieties resulting in densely structured wines with strong oak character, also suitable for some white varieties.

Available in 225L, 228L, 265L, 300L, 500L.

### Access®

Access® guarantees good, classic French oak style with non-conventional short barrel maturations of 3 to 6 months, with three levels of extraction available (ML, ML+ or ML++). Base aromatic profile is a rich blend of French oak expressions with generous notes and a hint of vanilla and phenol. The density of the grains amplifies the effects on the color of the wine, French oak character in the nose, and a hint of oak characters on the palate, and lingering French oak character “à la Française” in the retro-olfaction.

Available in 225L, 228L, 265L, 300L, 500L.

### Equilibre®

Equilibre’s organoleptic properties are low in aromatic agents, perfect for light, fresh mineral white wines and conventional barrel maturations of 6 to 10 months. The expression of discrete woodiness will enhance elegance, the color of wine is sparkling and

brilliant, the nose has an enhanced fruitiness, and the palate a tightness brought out by the organoleptic potential of the blend. The retro-olfaction gives a precise expression of the fruit character and *terroir*. ML toast.

Available in 114L, 225L, 228L, 265L, 300L, 500L.

### Volume®

Volume® is a “constructive” barrel for rounded, full-bodied wines in conventional barrel maturation of 6 to 10 months. ML+ toasting keeps consistent rich, round, aromatic notes. The color of the wine will have an increased intensity, the nose subtle toasted notes, and round, soft, velvet notes on the palate. Retro-olfaction will reveal the potential of wines aged in the Volume® barrel.

Available in 225L, 228L, 265L, 300L, 500L.

### CbyCadus®:

CbyCadus® is M+ toasted for red wines, and M+ or ML+ toasted for white wines, for non-conventional long barrel maturations (a minimum of 12 months): Wine color will be sparkling and brilliant, the nose will express the wine’s character, the palate will have the energetic tension and promise of a great wine. The retro-olfaction will reinforce the expression of the wine’s origins. For exceptional red and white cuvées with great potential.

Available in 225L, 228L.