



NADALIÉ TONNELLERIE



NADALIÉ TRADITION

New

BERTRANGES

A barrel made of 100 % Bertranges oak. The finesse of its dense and tight grain is the essential partner for long aging. This barrel respects the fruit and brings fine spicy aromas and subtle tannins.

ALLIER

This is the main region from where we have been sourcing our wood for over several generations. The fine Sessile oak within this forest gives this barrel softness and durability, and flawless consistency.

ASSEMBLAGE

The main strengths of this barrel, made from a selection of oak from the prestigious forests of Central France, are its roundness and character. Its regularity makes it one of our most popular barrels.

PRIVILÈGE

A blend of French Sessile oaks, this is the ideal barrel for your traditional aging periods of 10 to 12 months. The oak notes are classic, with a silky structure.



NADALIÉ SOLUTION

PERLE BLANCHE

Made from strictly selected oak from Central France, this barrel, with its fruity or spicy toast, has been created to bring out the very best of the finest white varietals and help them reach an exceptional organoleptic palette.

EXPRESSION ROUGE SATIN

Thanks to a selection of French tight grain oak coming from the finest forests of the granitic soil of the Vosges but also from the Allier and Central France, this barrel brings minerality and freshness to your wines and significantly enhances their finish.

A medium, gentle toast during which time the barrel is watered, brings light oak and vanilla notes to the wine, without overpowering it.

EXPRESSION ROUGE VELOURS

The staves making up this barrel come mainly from the forests of Nevers, Central France and Allier. They bring both volume and length to your wines. They undergo a long medium toast which gently softens the tannins and hints at soft spicy notes.



NADALIÉ PREMIUM

COLBERT

The Colbert barrel is made with extra tight grain oak which has been seasoned for a period of 36 months. It is the flagship of our range. Built for minimum aging periods of 18 months, it will accompany your wines with distinction and elegance, whilst bringing them volume.

ÉLITE

For red wines : its tannins are very soft and respect the fruit. By playing with the toast, you will vary the aromatic notes and the structure on the palate.

For white wines : its softness makes it an excellent container for white wines. Because it is watered gently throughout the toasting process, this barrel will help the wine reach its peak over 10 to 15 months.



NADALIÉ ÉVASION

New

SELECTIE

In the Carpathian mountains of western Romania, in the heart of Transylvania, there are majestic forests of Sessile oaks characterised by an extra fine grain. This barrel gives excellent results for both red and white wines.

AMÉRICAIN

Our carefully selected American oak comes from our saw mill in Pennsylvania, USA and works particularly well for short aging periods. This barrel will bring both spicy and vanilla notes, or more roasted notes depending on the toast.

SLAVONIA

Slavonia is a forest area of Croatia. The staves of this barrel come from this forest. With a slightly strong toast, it will bring pleasant woody notes to your wine, which are both charming and classic.

SPIRIT

The wood of this barrel comes from the South East of France and the Limousin region. It is specifically designed for spirits and contributes a lot of tannins and a fairly oaky aromatic quality.