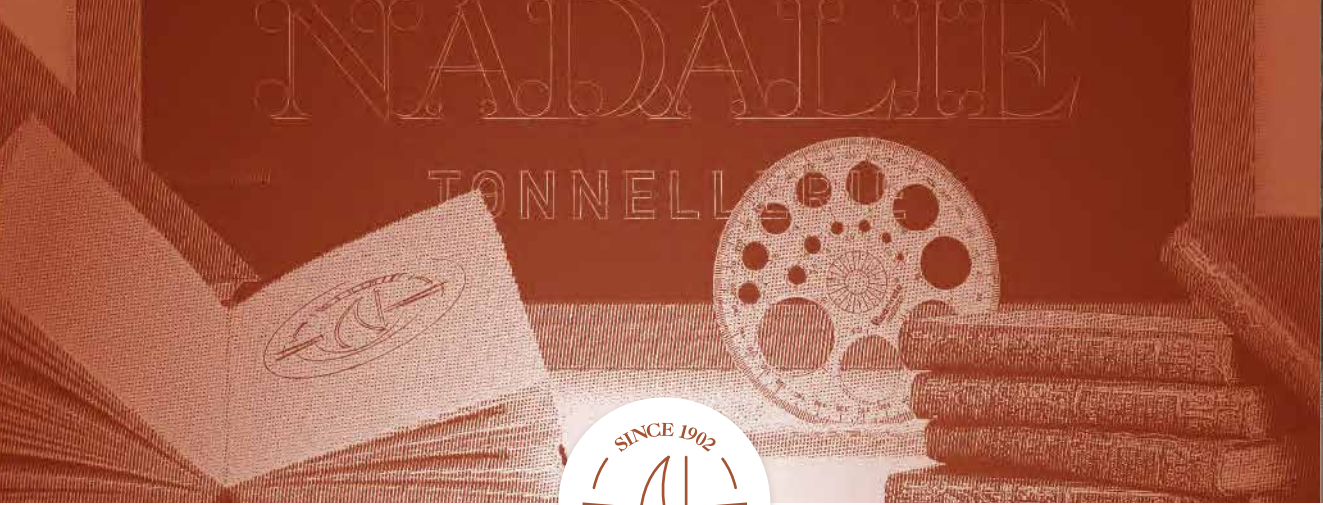




NADALIÉ
TONNELLERIE



NADALIÉ

SOLUTION

NADALIÉ SOLUTION barrels are designed for today's style of wine aging that emphasizes the fruit and constructs silky, structured tannins.

Expression Rouge

SATIN

Aging with
finesse

The Expression Rouge Satin barrel is crafted from tight-grain French oak sourced from the Vosges, Allier and Center regions of France. It brings minerality, freshness and significantly increases the length in the finish.

Expression Rouge

VELOURS

Volume, structure
and length

Staves used for the Expression Rouge Velours barrel are made from oak of the Nevers and Allier forests. Due to its limestone clay terroir, the Nevers oak imparts both volume and length, while the Allier oak adds freshness and mid-palate structure with a smooth, velvety length.

Perle Blanche

FRUITÉ

Enhancing fruity
white wines

The Perle Blanche Fruité (fruity toast) barrel enhances the aromas of dry white grape varietals such as Sauvignon Blanc and Chenin Blanc. The wines are crisp, show brightness in color, elevated aromatics, and are enriched by a hint of creaminess.

Perle Blanche

ÉPICÉ

Enhancing spicy
white wines

Perle Blanche Épicé (spicy toast) barrel highlights grape varietals such as Sémillon and Chardonnay. This barrel gives a brilliant golden color and brings vivacity, freshness and delicate spicy notes with hints of licorice to the wine.



Available in 225L to 600L



NADALIÉ

TRADITION

NADALIÉ TRADITION barrels have been created with great respect for heritage and time-honored traditions. With meticulous selection of French oaks from the finest origins, they are the assurance of authentic and classic wine aging.

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 region has been our prime source for purchasing oak for many Nadalié generations. The premium Sessile oak (*Quercus petraea*) from this forest create a barrel of consistent quality, supple texture, and soft tannic structure.

Assemblage

A blend of tight grain wood originating from the premier forests of the Center of France. Its smoothness and versatility make the Assemblage one of our most popular barrels.

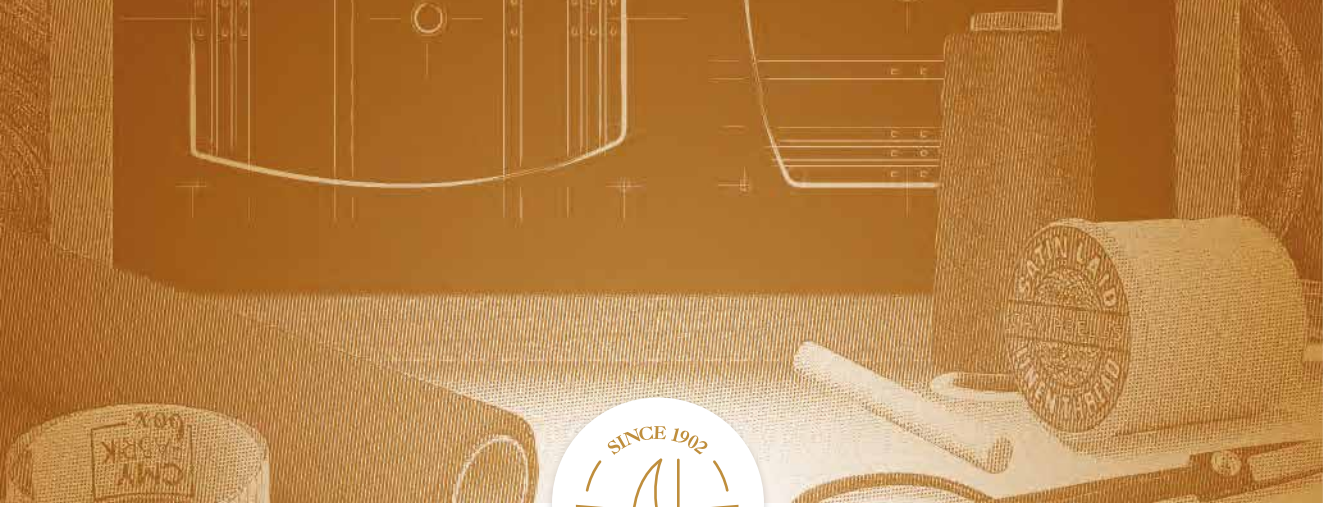
Privilège

Crafted from a mixture of carefully selected Sessile oaks. Ideal for traditional short-aging periods of 10 to 12 months, it offers rich texture and elegant oaky notes.

See map overleaf



Available in 225L to 600L



NADALIÉ

PREMIUM

NADALIÉ PREMIUM barrels are dedicated to super premium wines requiring extended aging periods. Their unique extremely tight grain wood is the result of a highly-selective process of oak originating from the most prestigious forests of France (Tronçais, Bertranges).



For red wines: Respects the fruit and provides soft tannins. Aromatic array and mouthfeel are achievable through varying toast levels. Recommended for aging of 12 to 18 months.

For white wines: Its delicate profile is harmonious with white wine varieties. Thanks to a watered toast, it will enhance wines that require aging periods of 10 to 15 months.



Available in 225L to 500L
(except 350L)



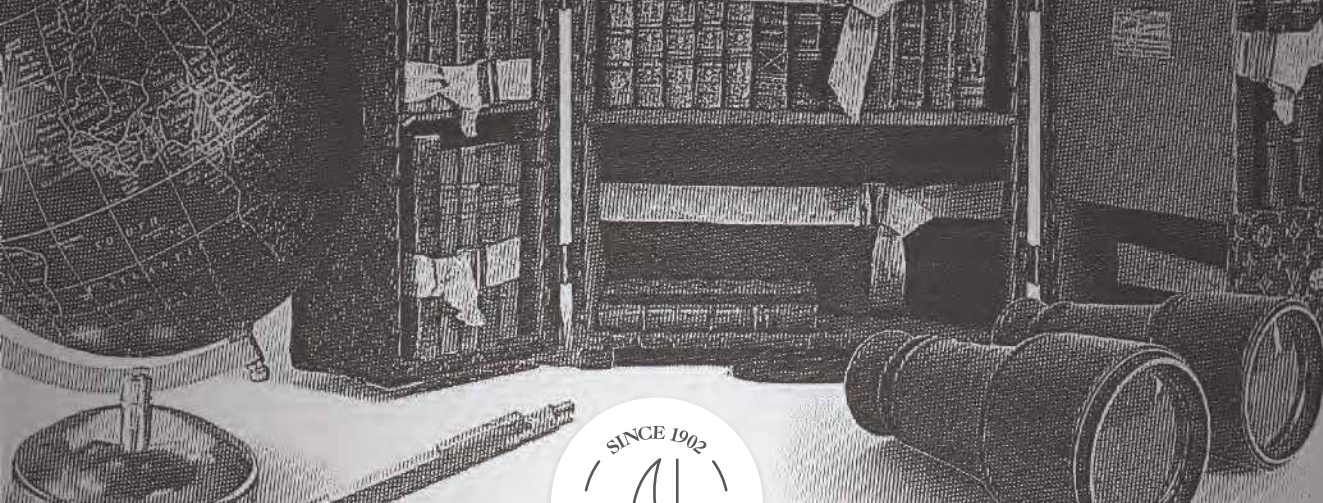
Our flagship barrel is made of the finest-grain staves that are seasoned for 36 months, and is ideal for wines aged for a minimum of 18 months. It will deliver refined, soft tannins in the mid-palate making it the perfect choice for producers of super premium wines looking for elegance and aging potential.



Open air-seasoned for 36 months



Available only in 225L



NADALIÉ

ÉVASION

NADALIÉ ÉVASION extends the range further,
with barrels crafted of wood sourced around the globe.

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.

Spirit

The provenance of the wood for this barrel is South-West France and the Limousin region of France.

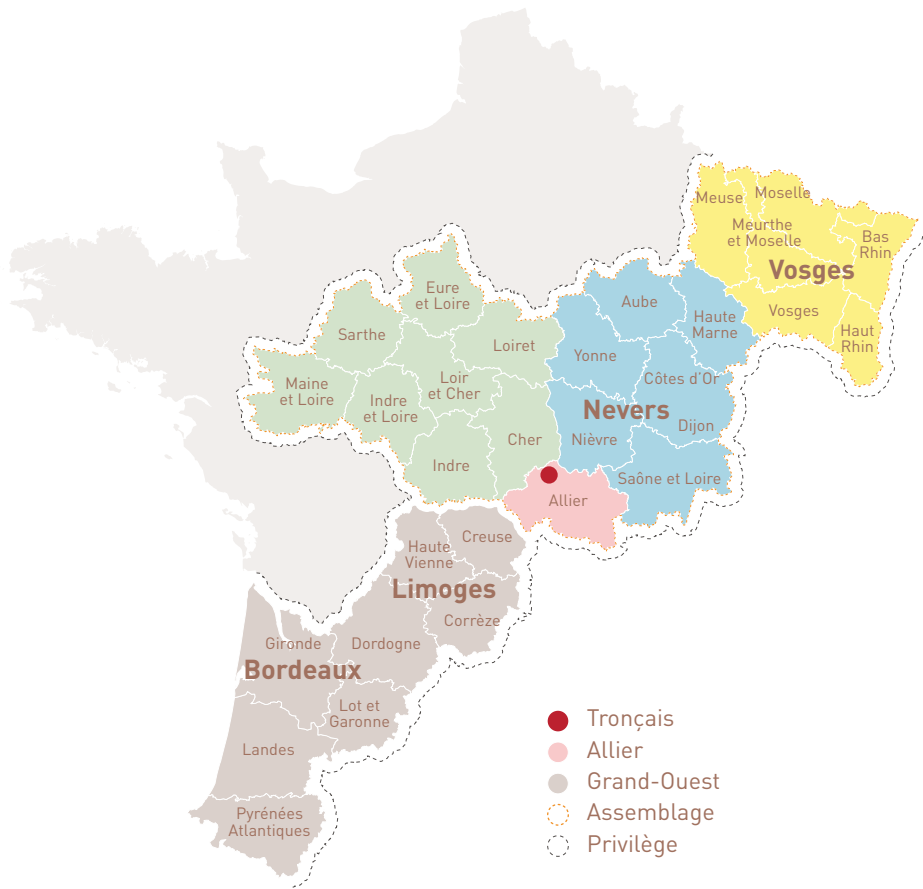
Principally destined for spirits, it imparts substantial tannins and brings marked oaky notes to the aromatic spectrum.

American

Sourced from our sawmill in Pennsylvania our American oak is carefully selected and is extremely effective for short ageing. It brings spicy notes that can be more vanilla or more toasted depending on the toast level selected.

Slavonia

Slavonia is a historical region of Croatia whose forests supply the staves for this barrel. With its distinctive, slightly emphatic toast it will bring out pleasing classic oak characters in your wines.



Our traditional toasts:

Light (LT), Light + (LT+)
 Noisette
 Medium (MT), Medium + (MT+)
 Slow Heavy Toast (SHT)
 Heavy (HT)

Our specific toast:

Our LMT (Long Medium Toast) is a toast of medium intensity, over a long period, which has been designed by our teams to add smoothness and lightly toasted aromas to your wines.



Vats & Casks

It is the subtle alliance of tradition and technology that has built the reputation and prestige of the Nadalié large format vats and casks.

Raw materials of the highest quality

Oak from the most prestigious French forests, seasoned for many years in the open air in our wood yards, is prepared in our own workshops. Selected according to the most demanding quality criteria, a wide choice of accessories is available for a custom response to your needs.

A rich and complex palette of aromas

A vat or a cask made from oak is a rich source of aromas painstakingly and patiently crafted from a stringent selection of wood that undergoes specific toasting over many hours under the watchful eye of our craftsmen.

Customized integration into your winery

Because your satisfaction is our primary and permanent concern, we attach great importance to the integration of our vats and casks into your cellar. Each project is subject to an in-depth personalized study, and every one of our products is custom made to fit in perfectly with the existing environment.



Tonnellerie Nadalié

99 rue lafont
33290 Ludon-Médoc
France
info@nadalie.fr

Tel switchboard: +33 557 100 202
Tel sales department: +33 557 100 203
Fax : +33 557 100 200
www.nadalie.fr