

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

Made from a selection of tight grain French oak, most of which comes from the finest Vosges forests with their granite terroir, and from Allier and Centre, the Expression Rouge Satin barrel brings minerality and freshness to your wines and significantly prolongs their finish.

The combination of this selection of oak and our gentle, controlled, medium toast which includes spraying the barrels with water, brings light oak and vanilla notes to the wine, without overpowering it.

The spraying of the barrel during toasting helps soften and round the tannins to obtain more smoothness and elegance during the aging process. The aromatic complexity of the fruit is respected and enhanced.

The Expression Rouge Satin barrel is the solution for an aging full of finesse. It is particularly suitable for supple and elegant wines from the younger terroirs. Merlot, Syrah, Sangiovese and other southern grape varieties will express themselves to the full after aging periods from 12 to 15 months.

Expression Rouge VELOURS

Volume, structure
and length

The staves which make up the Expression Rouge Velours barrels are made essentially from oak of the finest forests of Nevers. Having grown in the clay limestone soil, they bring both volume and length. The oak from the Allier region, which is also part of this barrel, brings freshness. The long medium toast which has been chosen for this barrel subtly softens the tannins which are quite present and hints at light notes of soft spices.

The Expression Rouge Velours barrel is particularly suited to aging periods of 12 to 18 months for powerful wines with strong aging potential, made with grape varieties such as Cabernet, Malbec or Tempranillo. It will tame the most impetuous of tannins, refining them and thus confirming the wine's exceptional cellaring potential, thanks to an elegant freshness, generous volume and good length.



Perle Blanche

Enhancing white wines

The **Perle Blanche barrel**, made from strictly selected oak from Central France, has been created to enhance the finest white grape varieties, enabling them to achieve an exceptional organoleptic palette.

The oak is discreet, integrated, subtle and accompanies and prolongs the aromatic persistence...

The **Perle Blanche barrel** comes in two versions, to respect each grape variety :

Perle Blanche « Fruité » highlights the aromas of the sharp grape varieties such as Sauvignon and Chenin. At the end of their aging period, the wines are pale yellow in color – they are very aromatic, and their liveliness is enriched by a wonderful smoothness.

Perle Blanche « Épicé » illuminates grape varieties such as Sémillon and Chardonnay with light spicy notes and gives them liveliness and freshness. On sweet wines, they bring out notes of licorice and give your wines a brilliant golden hue.

Available from 225L to 600