



Selectie

Selection of Transylvanian oaks



NADALIÉ
TONNELLERIE



Seleçtie

Nature, terroirs and their particularities
do not always respect boundaries...

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.*

*Supplies are sourced from FSC or PEFC certified forests.

Once the oak has been selected, it is dried traditionally in the open air at our Ludon-Medoc woodyard.

The oak has proven itself over time and through our experiments ; revealing its own personality and characteristics.

It brings together the essential attributes for the production of quality barrels : **the presence of aromatic compounds, phenolic compounds and tyloses** (for their mechanical action).

FOR RED WINES

In combination with a medium + toast, this barrel gives **notes of vanilla, coffee and liquorice**. When combined with a medium, watered toast, the result is **respect for the fruit, freshness and discreet tannins**.

ALSO RECOMMENDED FOR WHITE WINES

This barrel brings **finesse and precision, sweetness, a smooth and elegant finish** on the palate with **notes of vanilla and citrus**.

Optimum result obtained with 8 to 10 months' ageing.

CAPACITIES	225L / 300L / 500L / 600L
AVAILABLE TOASTS	All toasts
THICKNESS	27mm only