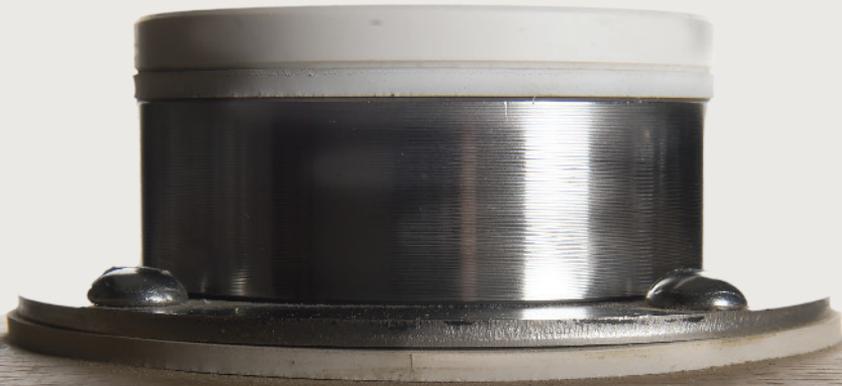


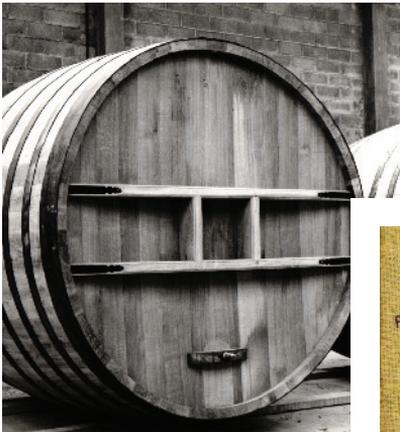


NADALIÉ
TONNELLERIE



VATS AND CASKS

An art in its own right



As with the creation of great wines and spirits, time and experience are everything. For more than a century, the Nadalié family business has been devoting its unique know-how in the art of cooperage to large vessels, vats and casks. A similar art, an identical knowledge... at a much more impressive scale.

Exceptional oak trees

Nadalié chooses standing oaks from the finest forests of central France.

In the autumn, the lunar calendar determines when the tree will be felled. Thus begins the cycle of manufacturing vats and casks, in which man and the elements combine their talents.

The secrets of selection



Height

Large-capacity vats require tall, majestic trees. Six metres is a minimum.

Straightness

This is definitely in the spirit of Nadalié! The oak must display perfect straightness, a prerequisite for the production of long staves.

Wood fibre

Straight, parallel fibres, ensuring the optimum natural seal, but also a perfect mastery of the material.

Diameter

The thicker the tree, the more it is possible to optimise use of the material.

Only an expert eye can correctly assess all these essential criteria.

The hand of the vat cooper

With respect for the traditional and ancestral methods of past generations, the team of vat coopers comes into the picture.

The perfectly seasoned wood is examined and worked into staves. The sapwood is removed to avoid any risk of insects being present. The heart, which can split, and the slab, which can bend, are eliminated.



The staves are checked

The vat coopers keep a permanent look over the design stages. Saying “near enough” has no place here. The ends of the staves are checked after joining to detect the slightest deviation in the taper on the final product.

Sculpture by fire

This is the toasting stage, the most spectacular and the most essential. Fire and water are used with precision, to bend the wood to the expert vat cooper’s requirements. The operation lasts all day. This controlled toast gives the wines a palette of rich and complex aromas.

Precise hoop placement

To fix the staves in their final position, the galvanised steel hoops are tightened by hand and using a weight, thus forming the outline of the vats. Sealing is checked systematically before delivery.

Like no other

Vats and casks are fully customisable, down to the finish (scraped, linseed oil, microporous varnish, an infinite range of hoop colours...).

Nadalié has chosen to set up its own sawmills at the edge of the forests.
This ensures perfect control of the source of supply
and the first cuts are made according to the precise needs of the cooperage.
The family company ensures perfect traceability of the products it makes.



Once the standing oak has been bought,
the tree is cut into slices, which are then subjected to the beneficial vagaries of the weather, sun
and rain in turn, to wash away as much as possible of the greenest tannins, and ensure the stability
of the resulting products over time; the excellence of great wines and spirits will depend on it.
This operation lasts three years, no less!





A vessel to fit each space

The vats and casks are made on demand, according to the winemaker's objectives, but also the space available in the cellar. It is high-precision work, prepared in advance with the help of an expert from the team, who goes on site to assess, listen, advise. Scale plans are drawn up to provide layout configurations.

Installation service

On request, the cooperage can install and set up large vessels directly in the cellar.

Maintenance

A complete maintenance manual is delivered with the equipment, including a step-by-step commissioning procedure that allows for greater ease of use.



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Tonnellerie Nadalié

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

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