



# 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.

Over time and through our experiments, this oak has proven itself and revealed its own 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
AVAILABLE TOASTS	Medium / Medium +
THICKNESS	27mm only