



NADALIÉ
TONNELLERIE



Perle Blanche

FRUITÉ

« The solution for fermentation and ageing of your rosé wines »



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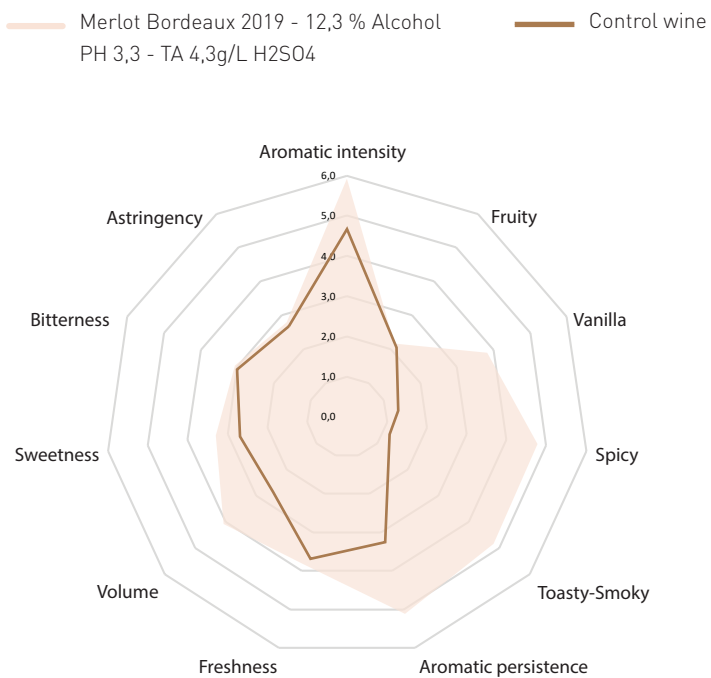
TONNELLERIE

We have demonstrated the use of our «Perle Blanche Fruité» barrel, made from rigorously selected French oak, to produce complex rosé wines.

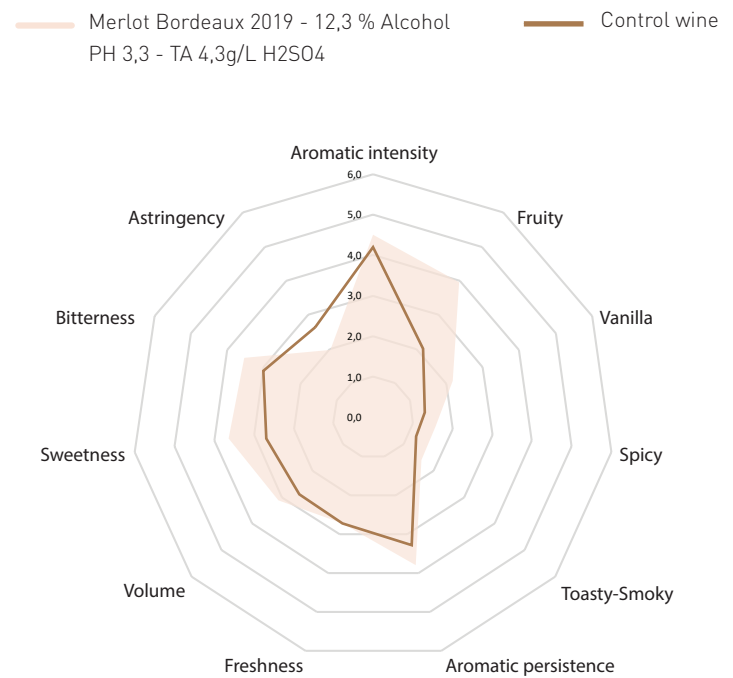
- Enhances **fruity aromas**
- **Aromatic persistence**
- **Volume** and **sweetness** for more « indulgent » mouthfeel
- **Lightening** of the hue towards a « pastel » pink
- Perfect integration of oaky aromas

The ideal ally for ageing rosés !

Sensory profile at 2 months of ageing



Sensory profile at 4 months of ageing



Protocol : Alcoholic fermentation in barrel then ageing with lees stirring.
Study carried out with short ageing, complexity without oaky impact.