



NADALIÉ
TONNELLERIE



Perle Blanche

FRUITÉ

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





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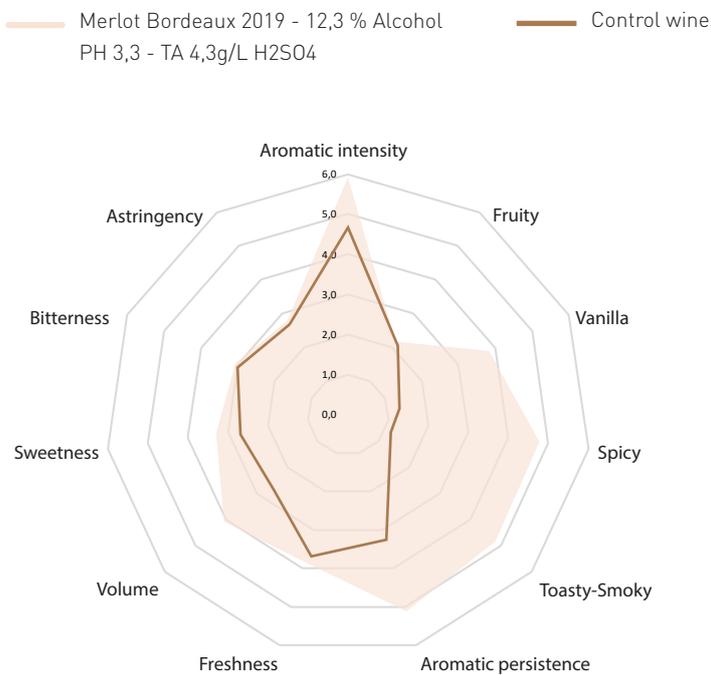
We have demonstrated the use of our Perle Blanche Fruité barrel, made from rigorously selected French oak, to produce complex rosé wines.

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

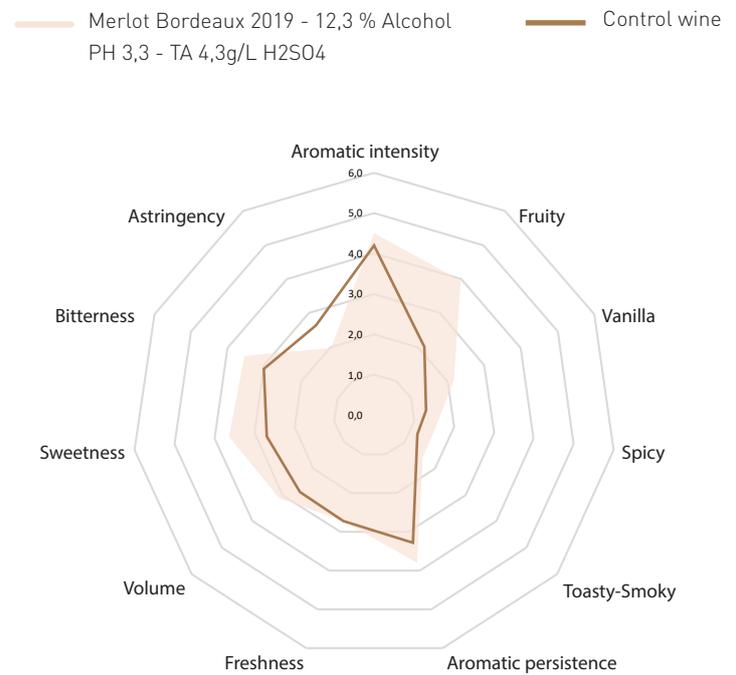
- Perfect integration of oaky aromas

The ideal ally for aging rosés !

Sensory profile at 2 months of aging



Sensory profile at 4 months of aging



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