



TONNELLERIE  
**MARSANNAY**  
*Bourgogne*

# LE BOIS DU ROY AN ORIGINAL CREATION FOR GREAT CRUS.

*Le  
Bois  
du ROY*™

A real « haute couture » piece, the Bois du Roy™  
is the ideal partner to age the greatest crus.

Its refined style results from :

- **A TRADITIONAL BURGUNDY STYLE\***
- **A SPECIFIC SELECTION OF TIGHT GRAINS**
- **SLOW SEASONING IN THE OPEN AIR (AROUND 36 MONTHS)**
- **ONE OF OUR ORIGINAL TOASTS\*\***

Le Bois du Roy™, an original model of the Tonnellerie  
Marsannay's collection is the indispensable centerpiece  
of your cellars.

\* Possibility to adapt it to other models upon request - subject to preliminary study.

\*\* Toasts: QUARTZ™, RUBIS™ and BASALTE™.

# TOASTS

## THE ART OF MASTERING FIRE TO OBTAIN EVEN MORE FINESSE IN THE WINE'S EXPRESSION.

The toast, a determining phase, is the result of the perfect mastering of fire and its impact on the oak. Thanks to their passionate spirit, the master coopers and oenologists from Tonnellerie Marsannay have created unique toasts which are adapted to the specific characteristics of the key grape varieties of the region.



### QUARTZ™ Toast

Based on the alchemy of water, requiring constant attention, this toast is particularly aimed at delicate wines whose fruit needs protecting, to obtain roundness and respect the expression of the minerality of the grape variety.



### RUBIS™ Toast

This toast, which penetrates to the heart of the wood, with a slow, deep and long heat, (around twice as long as a traditional toast) works on the tannins of the oak, thus enabling it to accompany the wine throughout a long aging period, revealing the intense and concentrated expression of a wine which can be laid down for a long period.



### BASALTE™ Toast

Closed, this toast reinforces the empyreumatic nuances which are typical of the traditional Burgundy toast.

A palette of classic toasts completes the range of possibilities open to you.

**LT** : Light toast

**MT+** : Medium plus toast

**LT+** : Light plus toast

**HT** : Heavy toast

**MT** : Medium toast

## OUR KNOW-HOW IN THE SERVICE OF ALL WINE GROWERS, FROM BURGUNDY AND ELSEWHERE.

It is thanks to this passion for the Burgundy piece, in line with pure tradition, and to their understanding of your craft that our team has created a full range of barrels to meet with your full satisfaction.

### BURGUNDY

FRENCH OAK	GENERALITY			DIAMETER		ROUGH THICKNESS		HOOPING		
	WEIGHT (kg)	HEIGHT (cm)	CONTACT AREA (m <sup>2</sup> )	BILGE (cm)	HEADING (cm)	STAVES (MM)	HEADINGS (mm)	IRON	WOOD	CROSS BARS
BURGUNDY EXPORT 228 liters	50	88	2,10/2,15	72	61	27/28	27	6/8	0	0
BURGUNDY TRADITION 228 liters	50	88	2,10/2,15	72	61	27/28	27	6	8	0

### BORDEAUX

FRENCH OAK	GENERALITY			DIAMETER		ROUGH THICKNESS		HOOPING		
	WEIGHT (kg)	HEIGHT (cm)	CONTACT AREA (m <sup>2</sup> )	BILGE (cm)	HEADING (cm)	STAVES (MM)	HEADINGS (mm)	IRON	WOOD	CROSS BARS
BORDEAUX EXPORT 225 liters	50	95	2,20/2,25	70	57	27	27	6	0	0
BORDEAUX TRADITION 225 liters	42	95	2,20/2,25	69	59	22	22	6	0	2

### 300 LITERS and OVER

FRENCH OAK	GENERALITY			DIAMETER		ROUGH THICKNESS		HOOPING		
	WEIGHT (kg)	HEIGHT (cm)	CONTACT AREA (m <sup>2</sup> )	BILGE (cm)	HEADING (cm)	STAVES (MM)	HEADINGS (mm)	IRON	WOOD	CROSS BARS
300 liters	63	102	2,44/2,50	77	62	28	27	8	0	0
500 liters	90	110	3,45/3,50	95	78	28	28	10	0	0
600 liters	116	110	3,66	101	85	30	30	10	0	0