

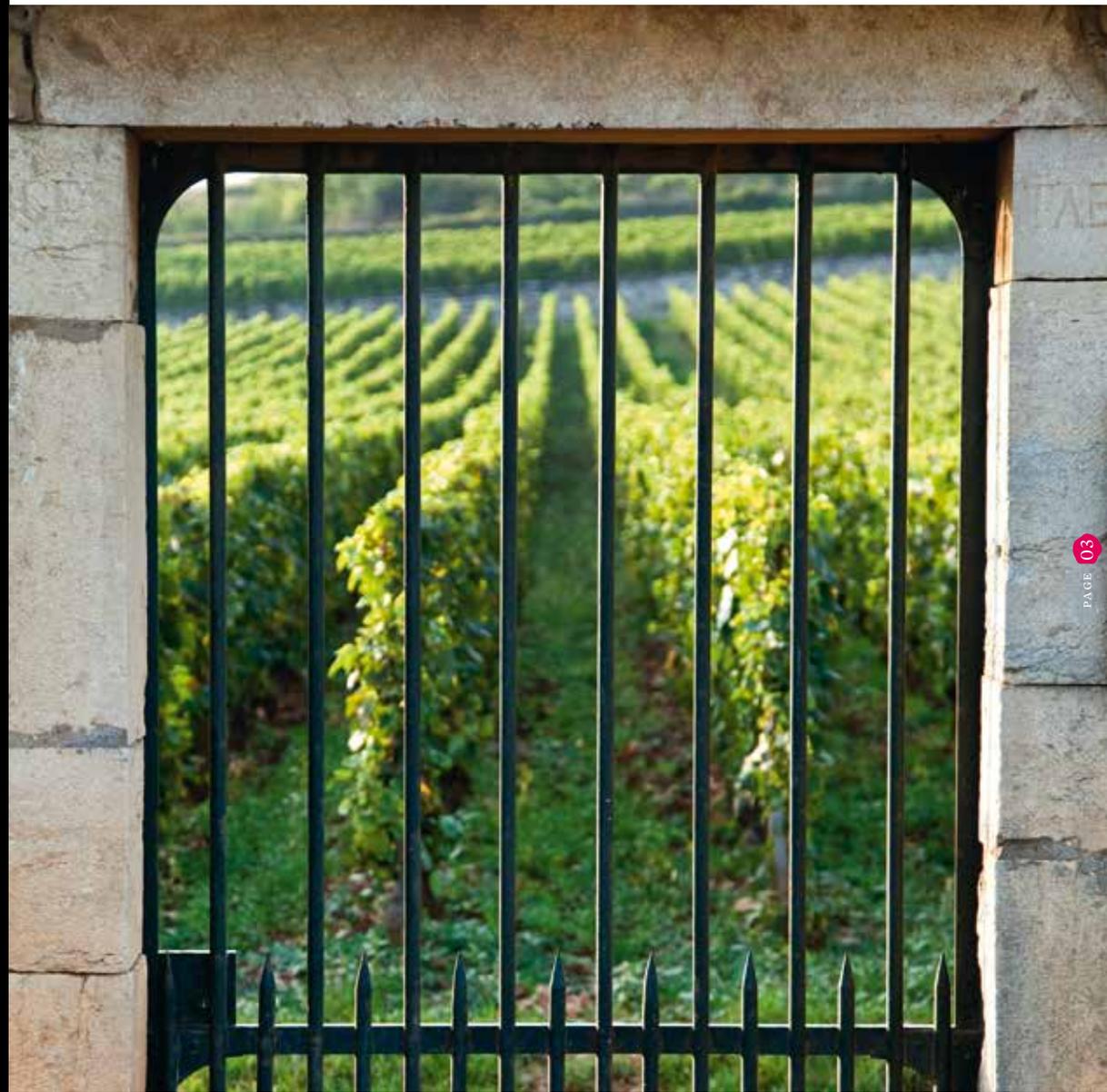


TONNELLERIE
MARSANNAY
Bourgogne

BURGUNDY TERROIR

A unique signature.

Stunning and vibrant, steeped in history and a heritage of wine making recognized the world over, the region of Burgundy is the home of delicate grape varieties such as Pinot Noir and Chardonnay, the jewels of this terroir. Unique secret places are hidden within its numerous scattered plots of land with their chalky soil and hilly terrain, producing legendary crus which require the unique know-how of the Burgundy master coopers.



OUR PHILOSOPHY

An assertive style, listening, proposing solutions and accompanying the wines of today and tomorrow.

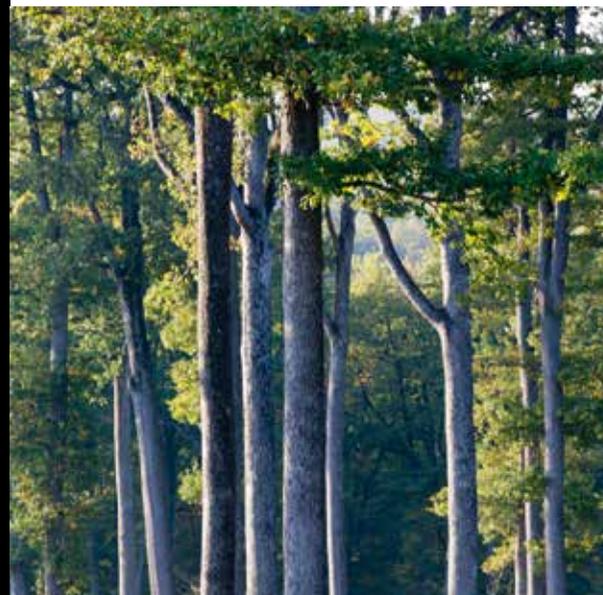
Located in the heart of the Burgundy vineyard, Tonnellerie Marsannay accompanies the « Clos », « Maisons », « Domaines » and « Châteaux » in their work of aging and enhancing their wines. Keen to respect the history of their region, Tonnellerie Marsannay does everything in its power to live up to its values : respect of the raw material, respect of the unique know-how of the master cooperers, respect of the uniqueness of the wines and the demands of the skills of the winegrowers, giving individual attention to each and every customer. We are especially attentive to what you are seeking for your wines so as to provide the perfect solution which will help them reach their peak.



OUR FORESTS AND PREFERRED WOOD

A choice of grain and origins given pride of place in a dedicated Burgundy woodyard.

A choice of grain and origins given pride of place in a dedicated Burgundy woodyard. Tonnellerie Marsannay pays particular attention to the selection of its wood. Our forestry experts travel extensively throughout the forests seeking out the most beautiful specimens. The origin of French oak, coming from the most magnificent forests, is guaranteed: Allier, Tronçais, Centre, Nevers and Vosges are the finest. Thus, with its Burgundy know-how, Tonnellerie Marsannay puts particular emphasis on keeping perfect control over the whole process, from the forest right up to delivery in the wood yard. It distinguishes itself through its fifty years experience with working with the forest with the support of a family who has constantly controlled its wood supply. The climate of the terroir can also play a fundamental role in the maturing of the wood in the open air of the wood yard.



OUR CRAFT

Traditional handcrafted barrels worthy of the largest barrel making companies.

Tonnellerie Marsannay differs from others through its atypical structure and its service which is worthy of the greatest workshops. Its production unit provides top quality service and does everything possible to adapt itself to your requirements:

- Selection and manual sorting of grain
- Heating to bend the staves into shape and skillful, controlled « organoleptic » toasts carried out over a wood fire:

Bending through heat: changes the mechanical properties of the wood, thus shaping the barrel.

Second toast: helps reveal the aromatic compounds of the barrel.

- Tailor made finishing and laser marking
- Care and attention resulting in unique products

It is throughout these numerous stages that the barrels are crafted in our image and to your satisfaction.



OUR RANGES

A 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 thanks to the skills and knowledge of our craft that our team is able to offer a full range of barrels which meet with your full satisfaction.

— **BURGUNDY TRADITION PIECE**
« **LE BOIS DU ROY™** »

A real piece of « haute couture », Le Bois du Roy™ is the ideal partner to age the greatest crus. Its refined style, resulting from a specific selection of tight grains, slow air drying (around 36 months) and one of our original toasts* makes it the indispensable centerpiece of your cellars.

— **BURGUNDY PIECE**
Burgundy Export et Burgundy Tradition

— **BORDEAUX BARRELS**
Bordeaux Export 22 mm and Bordeaux Export 27 mm

— **BARRELS OF 300 LITERS AND OVER**
300 liters, 500 liters et 600 liters

*QUARTZ™, RUBIS™ and BASALTE™ toasts

OUR TOASTS

The art of mastering fire to obtain more delicacy.

In the same passionate spirit, master coopers and oenologists from Tonnellerie Marsannay have also created unique toasts, 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
LT+ : Light plus toast
MT : Medium toast
MT+ : Medium plus toast
HT : Heavy toast