



TONNELLERIE  
MARSANNAY  
*Bourgogne*



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**MARSANNAY**  
*Bourgogne*

The spearhead of the Nadalié group in Burgundy, Tonnellerie Marsannay combines tradition and originality with excellence to offer innovative creations.

With its strong history in the region, Tonnellerie Marsannay strives daily to bring its core values to life :  
respect for the raw material, respect for the distinct expertise of the master coopers, respect for the uniqueness of wines and winegrowers' requirements, a personalized relationship with each customer.

In search of perfection, the cooperage has chosen to control each step in the manufacturing process, from selection of oak to delivery of barrels to its customers.



USA . CHILE . PORTUGAL . SPAIN . FRANCE . GERMANY . SWITZERLAND . ITALY  
SOUTH AFRICA . ISRAEL . CHINA . AUSTRALIA . NEW-ZEALAND

# PROCESSING STEPS

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## A KEEN EYE

Tonnellerie Marsannay chooses only the best raw material for its creations : noble oaks from high-growing forests.



## FROM THE FOREST TO THE YARD

The oaks are felled in the descending sap phase then split manually into staves in our stave mills.



## LEAVE IT TO TIME AND WEATHER

The staves are stacked and watered for several weeks then left to open air dry in our woodyard for a minimum of 24 months.

## CONSTANT ATTENTION TO DETAIL

From forest to cellar, Tonnellerie Marsannay guarantees the complete traceability of its creations.



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## TONNELLERIE MARSANNAY'S QUALITY COMMITMENTS

- Exceptional knowledge combining tradition and innovation
- Complete mastery of every step in the manufacturing process
- Continuous quality control
- Meeting customer expectations and product customization
- Source and traceability of the oak





## OUR RANGE

### Handcrafted Burgundy-Style Barrels

*« It is through the many steps taken by the cooper that the barrel comes to life; shaping its unique characteristics. »*

**30** *Bertranges*  
SINCE 1996

*Le  
Bois  
du Roy*

- Selection of the finest oaks
- Specific extra fine grains
- 36 months drying in the open air

**Available in 225L, 228L and 300L**

*Inspiration*

- Blend of oak from forests in Central France
- Selection of very fine grains
- Optimum micro-oxygenation
- 24 months drying in the open air

**Available in 225L to 500L**

### TRADITIONAL

- Blend of French oak
- Selection of fine-grain oaks
- 24 months drying in the open air

**Available in 225L to 600L**

### NEW

- Exceptional barrel: 100% oak from the Bertranges forest
- Reveals the distinction of the terroir
- Fine grains, ideal for long aging
- Silky tannins and nuanced aromatics

**Available in 228L, 300L, and 500L**

SEN *S*ATION  
LA DÉLICATE

- Enhances the **PINOT NOIR** grape variety
- Blend of fine-grained French oak from Forêt des Bertranges and center forests
- Unique toast: a delicate light plus toast with water, which helps to respect the fruit

**Available in 228L and 300L**

SEN *S*ATION  
L'INTENSE

- Enhances the **SYRAH** grape variety
- Blend of fine-grained French oak from Allier and center forests
- Unique toast: a slow toast to the core, to reveal the subtle aromas of the oak

**Available in 228L and 300L**





# OUR TOASTS

## The art of mastering fire for a consistently elegant expression

« With a passionate spirit, the master coopers and oenologists from Tonnellerie Marsannay have devised unique toasts, adapted to the specific characteristics of Burgundy-style wines. »

### SPECIAL



NEW

Enhances freshness  
Elegance and purity of the fruit  
Very subtle oaking



Medium, watered toast  
Brings freshness and tension  
Preserves minerality  
Fine and discreet oak



Long, gentle toast  
Brings out intensity  
and concentration  
Respect for the fruit



Slowly toasted to the core  
Brings character and roundness  
Subtle aromas  
Suitable for red and white wines



Covered toast  
(traditional Burgundy style)  
Aromatic persistence  
Contributes roasted nut aromas

○ Toasting suited for white wines

● Toasting suited for red wines

### CLASSIC

LT : Light Toast    LT+ : Light Toast Plus    MT : Medium Toast  
MT+ : Medium Toast Plus    HT : Heavy Toast



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