



TONNELLERIE
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

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.

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.* »



- 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



- 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



- 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



**N
E
W** 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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