



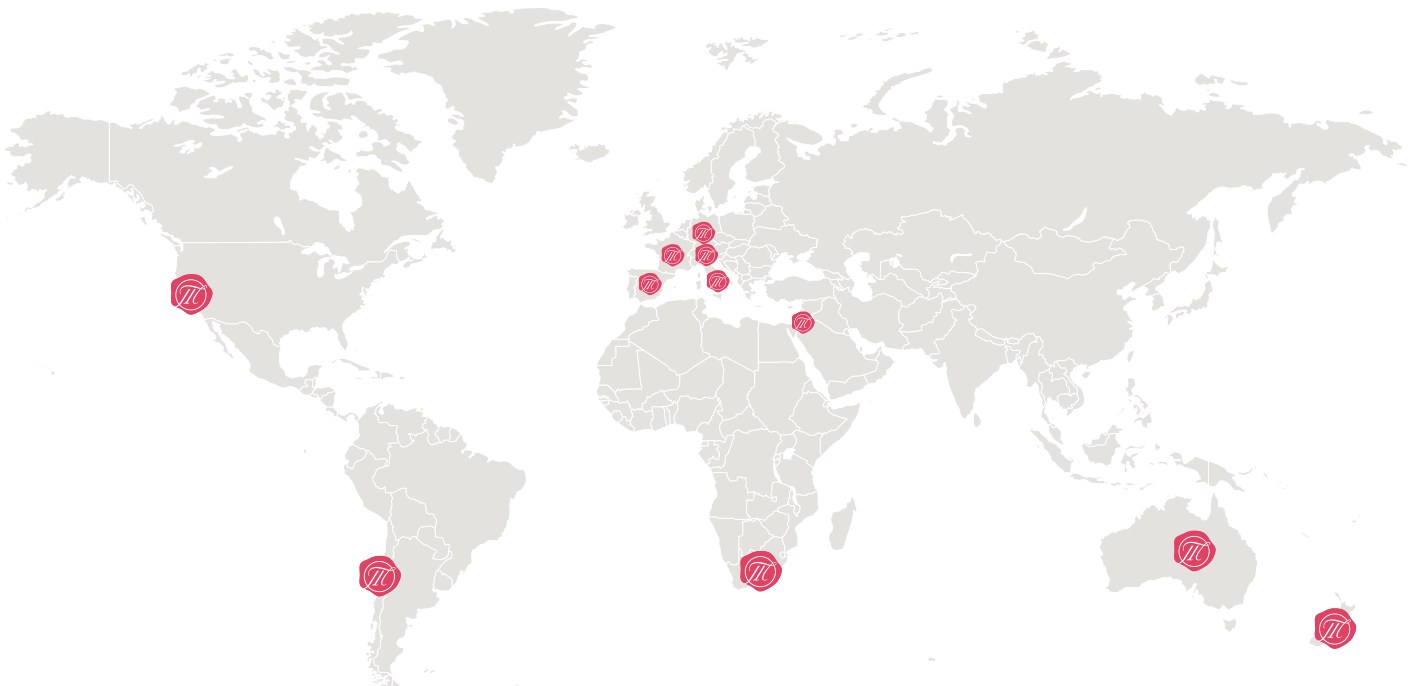
TONNELLERIE
MARSANNAY
Bourgogne



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 . SPAIN . FRANCE . GERMANY . SWITZERLAND
ITALY . SOUTH AFRICA . ISRAEL . 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 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 RANGES

Handcrafted Burgundy-Style Barrels

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

TRADITION BARRIQUE

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

Available in 225L to 600L

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

*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





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»



Medium, watered toast
Brings freshness and tension
Preserves minerality
Best suited for white wines



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 aromas

A Range of Traditional Toasts is Also Available :

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



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