

Marc Kennel

L'ÉLEVAGE TENDANCE

These barrels are designed to honor the fruit and allow for a shorter period of oak maturation. The staves after being naturally air dried under oceanic climate are bent by steam before being toasted over traditional oak fired baskets. The result is a product well suited to wines requiring an oak regime that is soft and that quickly integrates.



ORIGIN OF OUR WOODS





The Marc Kennel range offers three different wood options:

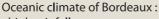
- Option 1: 100% French oak
- Option 2: Blend of 60% French 40% Eastern Europe oak
- Option 3: 100% Eastern Europe oak



OUR WOOD YARD







- · high rainfall
- moderate temperature variation
- constant and regular winds giving excellent ventilation







Refining under oceanic sweetness



BENDING

DRYING PROCESS



TOAST

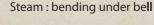


CAPACITY



FINISHING TOUCHES









55 • Light toast

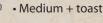




- Medium toast
- · Medium long toast



















The technology developed by Marc Kennel with its origins in the 1980s, initially for the production of casks and more recently barrels, gives a very soft and immediate oak integration. Convinced that this "old" method had a place in modern winemaking and was well suited to the demands of certain markets, Marc Kennel adapted and perfected it for modern cooperage practices.

Brive Tonneliers