

Barriques

Marc Kennel

TONNELIER

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



Oceanic climate of Bordeaux :
• high rainfall
• moderate temperature variation
• constant and regular winds giving excellent ventilation



DRYING PROCESS



Refining under oceanic sweetness



BENDING



Steam : bending under bell



TOAST



• Light toast



• Medium + toast



• Medium toast
• Medium long toast



• High toast



CAPACITY



FINISHING TOUCHES



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

REVELER LES VINS DE DEMAIN