

# MARCHIVE

TONNELIERS DEPUIS 1876

The Marchive family, including brothers Louis, Pierre and Félix (all coopers and natives of Jarnac) were first featured in the history of French cooperage in 1876. Tonnellerie Marchive was later founded in the heart of the Cognac region by Pierre's grandson André Marchive in 1949. Today, Tonnellerie Marchive draws on its rich heritage and decades of experience working in partnership with producers of the world's greatest wines; offering a wide range of barrels, tanks, and casks to suit the individual needs and requirements of the winemaker. Tonnellerie Marchive values its history and heritage that has been passed down to its coopers. It is committed to providing first-class customer service, meeting the needs of its customers and the demands of fine wine lovers.

**BARREL BUILDERS, INC**

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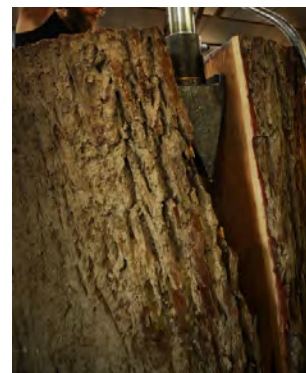
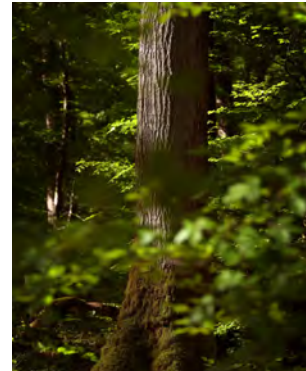
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## SOURCING OF THE RAW MATERIAL

A member of the Charlois group since 2018, Tonnellerie Marchive benefits from 13 generations of forestry and stave-making expertise.

This affiliation also represents a sharing of values, in particular responsible forestry practices and the use of every part of these rare oaks (over 100 years old) used in cooperage.

With this unique experience, it is able to secure its supply of 100% PEFC stave wood while also ensuring it complies with its own stringent specifications. These controls are part of our HACCP procedures certified by Bureau Veritas.



## SEASONING OF THE STAVE WOOD

After processing at the stave mill, staves are transported to the Tonnellerie Marchive yard for 24 to 36 months of open-air seasoning.

During this period, the wind, rain and sun work together to achieve three objectives that are essential to the quality of the future barrel:

- **Mechanical:** staves moisture content of approximately 70% is reduced to 15% by the end of the seasoning period, allowing them to be worked properly in the cooperage.
- **Oenological:** the porosity of the wood increases, facilitating gas exchange (micro-oxygenation) which will benefit the wine by creating texture and stabilizing its color.
- **Organoleptic:** the seasoning period reduces some of the wood's undesirable characteristics (greenness, harsh tannins, etc.) while releasing the precursors of the desired aromas that will be brought out by the toasting process and subsequently found in the wine.



# THE CRAFTING OF MARCHIVE OAK BARRELS

In addition to the Charlois Groups' forestry and stave-making expertise, there is that of Tonnellerie Marchive's own coopers.

After 24 to 36 months of seasoning, the stave wood is shaped by the coopers into staves and assembled using a hoop at each end, based on the *pre-stressing* principle which utilizes the flexibility of the staves. This pre-stressing is useful for the next step: the bending process.

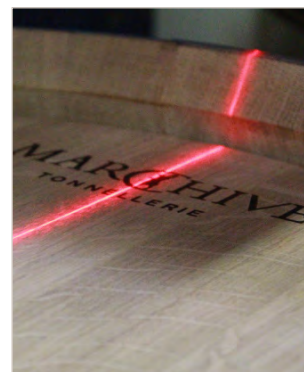
Staves assembled inside the temporary hoops are placed over a fire fueled by oak offcuts from the workshop. The increase in temperature and regular water spraying prepare the staves for the bending process. During this stage, the staves are progressively tightened until they are perfectly joined together.

Next comes the *bousinage* stage: this process brings out the aromatic molecules present in the oak and developed during the staves' seasoning. The barrels are placed over new braziers and turned several times in order to obtain uniform toasts. This stage is crucial, as it is when the oak releases its organoleptic qualities.

Tonnellerie Marchive offers the traditional toasts (light, medium, medium+ and heavy) and special toasts created by its coopers to meet the needs of winemakers and consumers alike. It has thus developed the *Infinite* toast for fine white wines and the *Respect* toast dedicated to fine red wines.

While the heads are assembled using a jointing system the ends of each barrel are trimmed in preparation for placement of the barrel heads. The fully assembled barrels are then quality tested to ensure they are watertight.

Several stages of careful finishing, sanding, re-hooping and laser marking then follow. The barrels are finally ready to be shipped throughout France and around the world.



# TONNELLERIE MARCHIVE CAN MEET YOUR SPECIFIC NEEDS WITH A VARIETY OF SOLUTIONS

The **Ritual «B»** range of oak barrels  
for fine white wines,  
combined with an *Infinite* toast  
FRESHNESS, MINERALITY, AROMATIC  
EXPRESSION

The **Ritual «R»** range of oak barrels  
for fine red wines,  
combined with a *Respect* toast  
FRUITY, SUPPLE, ROUND,  
ON THE FINISH

The range of **fine-grain** oak barrels  
from 225L to 600L  
SOLUTIONS FOR A VARIETY OF NEEDS

The range of **semi-fine grain**  
225L oak barrels  
ENHANCE THE WINE'S STRUCTURE

The **Saint Louis** oak barrel  
HIGH-QUALITY ECONOMIC SOLUTION,  
COMBINATION OF AMERICAN AND FRENCH  
OAK, SHORT AGEING PERIOD

The Toasts  
*Traditional*  
*Respect*  
*Infinite*  
DESCRIPTION OF THE TOASTS



THE  
*Ritual* <sup>®</sup>  
RANGE  
FOR  
WHITE  
WINES

MARCHIVE

TONNELIERS DEPUIS 1876

Dedicated to fine white wines, *Marchive Ritual "B"*, was developed to meet the needs of customers seeking harmony with the expression of fine white wines. As well as offering specific oenological and organoleptic qualities, *Marchive Ritual "B"* was designed for a reproducible quality you can expect vintage after vintage, such as a well-practiced and precise ritual.

# THE *Ritual*<sup>B</sup> RANGE FOR WHITE WINES

## A LEGACY OF EXPERTISE

Using the expertise of our stave-makers we have been able to create a blend of wood from a very special selection. The stave wood is seasoned for 24 months.

Thanks to the expertise of our coopers, we were able to develop and perfect a long toast specifically for fine white wines.

- Ⓟ Selection of fine to semi-fine grains
- Ⓟ *Infinite* toast: low temperature, prolonged toasting and very precise water spraying cycles

## OBJECTIVES

- Ⓟ Bring out freshness
- Ⓟ Increase minerality
- Ⓟ Preserve aromatic expression

## OPTIONS

Stave 27 mm

THE RITUAL "B" OAK BARRELS	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Bilge diameter	Head diameter	SILVER hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	69,5	58	6	-	50	-
BORDEAUX EXPORT FAE			22	27	69	56,5	6	-	42	-
BORDEAUX CHÂTEAU FERRÉ			22	22	70	57	6	-	42	•
BORDEAUX CHÂTEAU TRADITION			22	22	70	57	6	4	42	•
BOURGOGNE TRANSPORT	228	88	27	27	72	59,5	6	-	50	•

MARCHIVE RITUAL "B" IS SUITABLE FOR THE AGING OF FINE WHITE WINES



MARCHIVE  
*Ritual*<sup>B</sup>





THE  
*Ritual*®  
RANGE  
FOR  
RED  
WINES

MARCHIVE

TONNELIERS DEPUIS 1876

Dedicated to fine red wines, *Marchive Ritual "R"*, was developed to meet the needs of customers seeking a respectful fruity expression while helping to ensure its tannins are round and smooth.

As well as offering specific oenological and organoleptic qualities, *Marchive Ritual "R"* was designed for a reproducible quality you can expect vintage after vintage, such as a well-practiced and precise ritual.

### A LEGACY OF EXPERTISE

Using the expertise of our stave-makers we have been able to create a blend of wood from a very special selection. The staves are seasoned for 24 months.

Thanks to the expertise of our coopers, we were able to develop and perfect a long toast specifically for fine red wines.

- ☞ Selection of extra-fine grains
- ☞ Respect toast: low temperature, prolonged toasting and very precise water spraying cycles

# THE *Ritual*<sup>®</sup> RANGE FOR RED WINES

### OBJECTIVES

- ☞ Bring out the fruity aromas of fine red wine
- ☞ Add softness and smoothness to the wine's structure
- ☞ Enhance the tension on the wines' finish

### OPTIONS

Stave 27 mm

THE RITUAL "R" RANGE OK OAK BARRELS	Capacity (L)	Height (cm)	Nominal thickness stave	Nominal thickness heads	Bilge diameter	Head diameter	BLACK Hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	69,5	58	6	-	50	-
BORDEAUX EXPORT FAE			22	27	69	56,5	6	-	42	-
BORDEAUX CHÂTEAU FERRÉ			22	22	70	57	6	-	42	•
BORDEAUX CHÂTEAU TRADITION			22	22	70	57	6	4	42	•
BOURGOGNE TRANSPORT	228	88	27	27	72	59,5	6	-	50	•

MARCHIVE RITUAL "R" IS SUITABLE FOR LONG AGING (12 MONTHS OR MORE) OF FINE RED WINES



MARCHIVE  
*Ritual*<sup>®</sup>



FINE  
GRAIN  
OAK  
BARRELS

MARCHIVE

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Our range of oak barrels is the result of French barrel-making expertise that has been handed down and respected for generations. It is a range that has been carefully crafted to meet the exacting requirements you have for your wines. Selection of raw material, duration of the stave seasoning, capacity, and toast...we work with you to find the barrel best suited to your needs.

# FINE GRAIN OAK BARREL

## RANGE OF FINE GRAIN OAK BARRELS SEASONING 24 MONTHS

	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Bilge diameter	Head diameter	Iron hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	69,5	58	6	-	50	-
BORDEAUX EXPORT FAE	225	95	22	27	69	56,5	6	-	42	-
BORDEAUX CHÂTEAU FERRÉ	225	95	22	22	70	57	6	-	42	●
BORDEAUX CHÂTEAU TRADITION	225	95	22	22	70	57	6	4	42	●
BURGUNDY TRANSPORT	228	88	27	27	72	59,5	6	-	50	-
BURGUNDY TRADITION	228	88	27	27	72	59,5	6	8	50	-
300 LITRES	300	100	28	27	76,5	62	6	-	63	-
350 LITRES	350	105,5	28	27	81	67,5	8	-	69	-
400 LITRES	400	104,5	28	27	86	71,5	8	-	76	-
500 LITRES	500	108	28	28	94	79	8	-	90	-
600 LITRES	600	108	30	30	101	85,5	8	-	116	-
DEMI-MUID	600	112	54	54	105	90	10	-	144	-

## TRADITIONAL TOASTS

<b>LIGHT TOAST</b>	Brings out the wine's fruit aromas.
<b>MEDIUM TOAST</b>	Adds aromatic complexity, bringing fruit to the fore and adding subtle vanilla notes.
<b>MEDIUM+ TOAST</b>	Creates a well-balanced combination of fruit and refined spicy, roasted flavours.
<b>HEAVY TOAST</b>	Develops spicy and roasted flavours.

## SPECIAL TOASTS

<b>RESPECT</b>	Best used with red wines, this toast provides fruit, freshness, tension and structure.
<b>INFINITE</b>	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the fruit.

## OPTIONS

Stave seasoning 36 months  
Extra-fine grain stave

225L  
SEMI-  
FINE  
GRAIN  
OAK  
BARREL

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As well as the origin of the wood, the seasoning of the staves, the toast level, the grain of the barrel's oak is a determining factor in the quality of the finished wine. Tonnellerie Marchive offers a range of 225L oak barrels whose staves have been carefully sorted to obtain a selection of semi-fine grain oak. These barrels will enable you to enhance the structure of your wine.

# OAK BARREL SEMI-FINE GRAIN 225L

## RANGE OF SEMI-FINE GRAIN OAK BARREL SEASONING 24 MONTHS

	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Blige diameter	Head diameter	Iron hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	69,5	58	6	-	50	-
BORDEAUX EXPORT FAE			22	27	69	56,5	6	-	42	-
BORDEAUX CHÂTEAU FERRÉ			22	22	70	57	6	-	42	•
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## TRADITIONAL TOASTS


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## SPECIAL TOASTS

<b>RESPECT</b>	Best used with red wines, this toast provides fruit, freshness, tension and structure (see technical sheet).
<b>INFINITE</b>	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the fruit (see technical sheet).

## OPTIONS

Stave seasoning 36 months



SAINT-  
LOUIS  
OAK  
BARREL

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This barrel is named *Saint-Louis* after the city in Missouri, a U.S. state renowned for its high-quality American oak. Saint-Louis is the perfect alliance between two varieties of oak; the combination of the aromatic freshness of American oak with the finesse and smoothness of French oak, thus giving the wine a perfect balance within its organoleptic structure. For a short wine aging period between 6 and 12 months.

# SAINT-LOUIS OAK BARREL

The freshness, smoothness and sweetness of American oak and the finesse and structure of French oak.

## RANGE OF SAINT-LOUIS OAK BARREL STAVE SEASONING 24 MONTHS

	Capacity (L)	Height (cm)	Nominal thickness staves	Nominal thickness heads	Bilge diameter	Head diameter	Iron hoops	Wooden hoops	Weight (kg)	Bar on heads
BORDEAUX EXPORT	225	95	27	27	69,5	58	6	-	50	-
BORDEAUX EXPORT FAE	225	95	22	27	69	56,5	6	-	42	-
BORDEAUX CHÂTEAU FERRÉ	225	95	22	22	70	57	6	-	42	●
BORDEAUX CHÂTEAU TRADITION	225	95	22	22	70	57	6	4	42	●

## TRADITIONAL TOASTS

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## SPECIAL TOASTS

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<b>INFINITE</b>	Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the fruit (see technical sheet).

## OPTION

Stave seasoning 36 months





THE  
RANGE  
OF  
TOASTS

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At Tonnellerie Marchive, our expertise is passed down from generation to generation. When meeting the needs of the winemaker and the demands of fine wine lovers, our toasting expertise plays an important part in the solution provided by a Marchive oak barrel. The following is an overview of Tonnellerie Marchive's range of toasts perfected by its coopers.


# THE RANGE OF TOASTS

## THE TRADITIONAL TOAST FINE GRAIN STAVE

— LIGHT TOAST	Brings out the wine's fruit aromas.
— MEDIUM TOAST	Adds aromatic complexity, bringing fruit to the fore and adding subtle vanilla notes.
— MEDIUM + TOAST	Creates a well-balanced combination of fruit and refined spicy, roasted flavours.
— HEAVY TOAST	Develops spicy and roasted flavours



## THE SPECIAL TOASTS

----- <b>RESPECT</b> FOR FINE RED WINES	 <p>Best used with red wines, this toast provides fruit, freshness, tension and structure.</p> <p>Low temperature, prolonged toasting and very precise water spraying cycles.</p>
----- <b>INFINITE</b> FOR FINE WHITE WINES	 <p>Best used with white wines, this toast enhances structure and brings out minerality and freshness while respecting the aromas.</p> <p>Low temperature, prolonged toasting and very precise water spraying cycles.</p>

