

## 1 - CHOOSE YOUR FORMAT



Bourgogne Tradition  
228 L



Bourgogne Export  
225 L



Bordeaux Transport  
225 L



Bordeaux Château Tradition  
225 L



Bordeaux Château Ferrée  
(with or without headboard)  
225 L



Large Formats  
from 300 L to 500 L

## 2 - CHOOSE YOUR STYLE

### 4 APPELLATIONS

A LOGICAL AND RELIABLE ANSWER TO PRESENT-DAY  
BARREL AGING REQUIREMENTS.



ÎLE DE FRANCE

CENTRE DE FRANCE

LES GRANDS VIGNONS

BOURGOGNE

### 5 SELECTIONS

FURTHER CUSTOMIZATION OF BARREL AGING TO  
HELP EXPRESS YOUR WINEMAKING STYLE.



### MARCEL CADET

THE PINNACLE OF THE DARGAUD & JAEGLÉ STYLE,  
OFFERING RICHNESS AND COMPLEXITY.



### ALTER EGO

A COST-EFFECTIVE APPROACH PROVIDING  
UNCOMPROMISING QUALITY.

Alter Ego

## 3 - CHOOSE YOUR TOAST LEVEL

### Bending process

Since its inception in 1921, D&J has been using a water bending immersion technique. Traditionally used in Southern Burgundy, this technique offers many advantages, such as enhanced stave flexibility, removal of aggressive tannins and increased heat conductivity allowing the toasting process to take place without charring the internal surface of the barrels. While adhering to the original method, new technologies have improved this process, including an immersed gas boiler, the addition of temperature control and water dechlorination systems of the water.



### Toasting process

Taking advantage of the heat and moisture produced by this unique water bending process, barrels are immediately toasted above small fires using offcuts from the same staves used in the manufacturing of the barrels. This slow toasting process, which deeply penetrates the staves without excessive charring, will be adjusted in order to meet the winemaker's requirements by changing the size of the offcuts and the shape of the fires. A continuous infrared temperature control allows the operators to consistently meet your toasting expectations.

