

PEOPLE, TECHNIQUES,
AND EQUIPMENT
TO BUILD BARRELS IN
HARMONY WITH WINE.



DARGAUD & JAEGLE
Tonnellerie | Foudrerie



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OUR STORY

CENTURIES OF EXPERTISE



Our DARGAUD & JAEGLÉ cooperage and foudrerie is located in Romanèche-Thorins, in Saône-et-Loire, at the crossroads of two prestigious wine-growing regions, Beaujolais and Mâconnais, in southern Burgundy.

Balancing tradition and modernization, every barrel, cask, and vat produced in our workshops embodies a family philosophy that is part of our DNA.

1921

Marcel Dargaud founded the company. After completing his apprenticeship, he purchased a small workshop in the heart of Romanèche-Thorins and began his trade in coopering.

1931

Marcel Jaeglé joined the cooperage as an apprentice at age 13. As his experience grew, he became the manager of the workshop and forged a special relationship with the Dargaud family.

1968

Marcel Dargaud and Marcel Jaeglé became partners, and the company changed its name to Dargaud et Jaeglé.

1970

After studying at the woodworking school in Mouchard, Marcel Jaeglé's son, Jean-Marcel, took his first steps in the family business. Jean-Marcel's wife, Chantal, joined him a few years later to speed up the company's development.

1981

Jean-Marcel's first trip to California to discover the wines of the New World.

1991

Construction of the current assembly workshop.

1997

Construction of the barrel storage building.

1998

Jean-Marcel and Chantal Jaeglé's son Cédric, an Industrial Art and Design engineer, joined the company.

1999

Extension of the wood storage area (1 ha 300)

2000

Construction of a new facility, comprising a stave quality control workshop, a stave machining workshop, and a stave production workshop. Cédric managed the new workshop.

2001

Marcel Jaeglé passes away and the prestigious "Marcel Cadet" barrel was created in his honor.

2003

After 3 years of research and development, the creation and installation of the DJE prototype, a digitally controlled machine dedicated to milling staves was achieved. This machine, the result of a partnership between DJ and the company Monnot, is patented and now used in many cooperage workshops and has become a benchmark in the industry.

2005

Lauriane Jaeglé joined the company.

2015

A flexible and multifunctional workshop was established to serve 3 key purposes:
A modern facility for manufacturing large wooden containers (casks and vats)
A dedicated area for refurbishing barrels
A workshop dedicated to stacking staves.

2016

Large containers are now produced in the new facility using an innovative technique inspired by Dargaud et Jaeglé's traditional barrel-making methods.

2022

Lauriane and Cédric took over the operational management of the company, accompanied by their parents.

Present day

Jean-Marcel Jaeglé, Chantal, Cédric and Lauriane lead a company that, while deeply rooted in tradition, is firmly focused on the future and modernity.

OUR EXPERTISE

A UNIQUE EXPERTISE!



Since its creation, Dargaud & Jaeglé has always upheld the belief that maturing in oak barrels should be done with the greatest respect for the fruit, the terroir, and the art of the winemaker.

Its continually improved original technique supports this philosophy, providing a delicate and precise oak influence.

06

IT ALL STARTS WITH WOOD ...

THE SELECTION

DARGAUD & JAEGLÉ does not split stave nor buy logs or standing trees, as it is easier to determine the quality of the oak once it has been cut rather than when it is still standing or in logs.

DARGAUD JAEGLÉ barrels are made from two species of oak whose characteristics are compatible with wine: **pedunculate oak and sessile oak.**

Therefore, we have selected a **range of suppliers** for their professionalism and their ability to direct each part of the tree to the appropriate industry.

Thus, only wood with the required characteristics will be used for staves, as not all parts of the same tree are suitable for stave making.

DARGAUD & JAEGLÉ has built very close relationships with its stave mill partners. The strict quality specifications it sets, ensures a sustainable relationship throughout the year.

Choosing the volumes to purchase in each forest region is a delicate exercise, requiring a precise understanding of both current and future needs.



07

IT ALL STARTS WITH WOOD

Professional loggers carry out the first felling of trees under the supervision of the National Forest Office, which requires the forest to be treated with great care: trees can only be felled between October and April (when sap is on the ground), and there is a strict prohibition against trampling or damaging the young oak seedlings that will form the forest in 150 years.



FELLING

To ensure watertightness, French oak, due to its porous texture, must be split to **produce stave.**

THE ADVANTAGES OF STAVES:

WATERTIGHTNESS

STURDINESS

BENDABILITY

DIMENSIONAL STABILITY

SLOW DIFFUSION OF OXYGEN INTO THE WINE

SLOW DIFFUSION OF EXTRACTABLE COMPOUNDS

08



SEASONING

Each delivery of staves undergoes a visual inspection for conformity, checking dimensions, volume, and quality.

The staves are then stacked in the open air in our seasoning yard, allowing the beneficial effects of the sun, rain, and wind, to aid in the **wood's maturation.**

After this open-air aging process, the wood is put in a kiln to achieve a **moisture content between 15 and 17%** making it ready for use in the cellar.

09

AND THE STORY CONTINUES IN OUR HANDS..

BENDING

Since its founding, DARGAUD & JAEGLÉ has used the technique of bending staves with boiling water, commonly referred to as Water Bent.



This traditional method, used by Mâconnais coopers, offers multiple advantages:

- Greater **flexibility** of the staves
- **Softening of the tannins.**

During our toasting process, this technique allows for:

- A **deeper toast penetration**
- **Protection against carbonization** of the wood fibers during toasting.

Although the main principle has remained the same since the company's inception, **the technique for bending staves with boiling water has evolved considerably**, and now involves:

- A **water dechlorination** system
- A **high-efficiency submerged burner**
- A **temperature control** system.

TOASTING

Taking advantage of the heat and humidity created during the bending process, **the barrels are toasted over oak fueled braziers.**

This slow, deep, and non-charring toasting process is **adjusted according to customer requests** and is **constantly monitored with infrared thermometry.**



OUR PRODUCTS

THE BARRELS



We help you select our barrels with the goal of enhancing your wines!

Discover our unique selection process to create customized barrels that harmonize with your wines.

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01

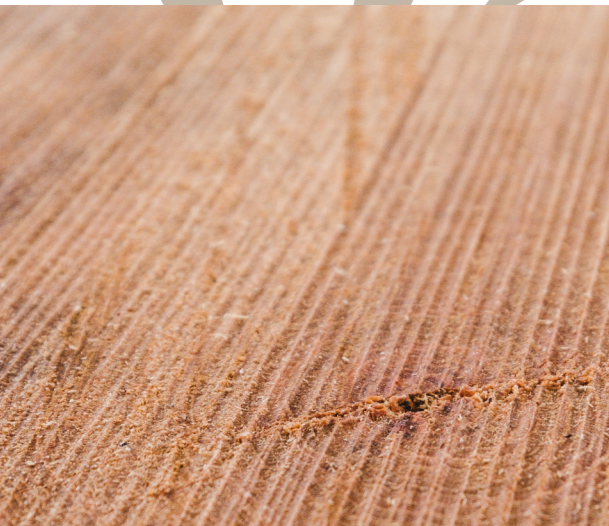
CHOOSING THE SIZE OF YOUR BARREL

We offer sizes ranging from 114L to 600L for traditional barrels.



Feuillette	114L
Bordeaux transport	225L
Bordeaux Château tradition	225L
Bourgogne export	228L
Bourgogne tradition	228L
Fût	300L
Fût	400L
Fût	500L
Demi-muids	600L

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CHOOSING THE ORIGIN OF THE WOOD

We work with a selection of geographic origins that, much like wine expresses a grape variety, terroir, and climate, define the key characteristics of the barrels and their impact on the wine.

The properties of the wood are determined by the soil, genetic history, and climatic conditions of its region.

4 DESIGNATIONS

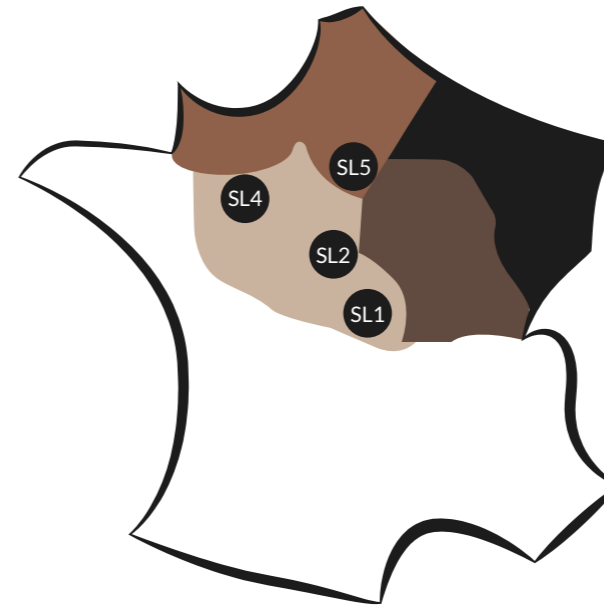
We offer 4 regional appellations, each expressing a distinct typicity with unique characteristics that interact with the wine. **This provides a consistent and reliable response to the current needs of wood aging.**



- ISLE DE FRANCE**
Imparts a subtle oak influence and lengthens the finish.
- CENTRE OF FRANCE**
Adds complexity, roundness, and rich aromas.
- BURGUNDY OAK**
Provides structure, preserving fruit and minerality.
- LES GRANDES VOSGES**
Brings freshness, supporting the fruit and minerality.

4 SELECTIONS

To further customize the barrel aging process, we offer more specific origins, from 4 selections from **4 smaller geographic areas, for perfect harmony with your winemaking.**



FROM THE CENTRE REGION

- SELECTION 1**
Ideal for Pinot Noir, for example.
- SELECTION 2**
Ideal for Cabernet Sauvignon, for example.

- SELECTION 4**
Ideal for Chardonnay, for example.

FROM THE ISLE DE FRANCE REGION

- SELECTION 5**
Ideal for Marsanne, for example.

Our technical teams are on available to recommend the appropriate selections.

OUR CONCEPT BARRELS INCLUDE



The DARGAUD & JAEGLÉ style at its peak, **bringing richness and complexity, elevating the fruit** of the wine without the oak dominating.

A blend of selected forests. **3 year drying process** with intermediate de-stacking/re-stacking of the staves after 18 months to ensure even exposure of the wood to different climatic conditions.

Alter Ego

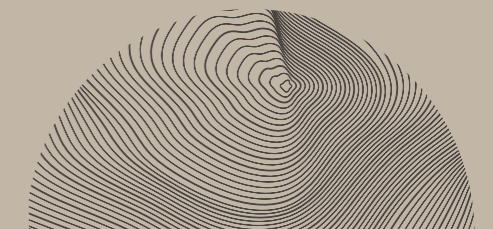
An **economical approach** to quality.

A selection of **French and European oak**. The staves are selected for their **texture quality**, preserving the wine's qualities while adding **structure and roundness**.

OTHER WOODS

We also offer **alternative species such as acacia, American oak and chestnut**.

Contact us for availability.



03

CHOOSING THE TOAST LEVEL



Taking advantage of the heat and humidity from the bending process, the barrels are placed on oak-fueled braziers.

This slow, deep, and non-charring toasting process is adjusted according to customer requests and is constantly monitored with infrared thermometry.

INTERNAL TEMPERATURE	EXTERNAL TEMPERATURE	DESIGNATION	BEST FOR
180°C	60°C	LT	For fresh, mineral, fruity wines and/or long aging.
188°C	63°C	LMT	For wines that do not require complex oak influence and/or long aging.
195°C	65°C	MT	To add a richness of flavor, without overpowering while respecting the terroir and grape variety characteristics and/or aging for at least 9 months.
203°C	68°C	MHT	To provide roundness, body and softness to delicate wines and/or wines aged for 6 to 9 months.
210°C	70°C	HT	For wines that pair well with notes of cocoa and roasted notes, with quick integration of wood extractives and/or short aging periods.

Please contact us for information on the availability of wood origins and concept barrels by barrel size. Barrels can be customized, with the vintage and your logo marked using our laser marking system.



OUR PRODUCTS

LARGE CASKS

Dargaud et Jaeglé also has a flexible production facility dedicated to producing large, custom-made Oak Casks, adhering to the fundamental principles of the trade.

We combine this tradition with innovation in a modern workshop, utilizing a unique toasting/milling process that allows the wine to express its fruit, terroir, and enhance the winemaker's style.

Support for our customers, from their initial project to commissioning, so that they can benefit from our extensive experience.



CUSTOM PRODUCTION

Flexibility to meet our customers' needs and constraints (available space in the cellar, geometry and aesthetics of existing large casks to ensure visual uniformity in the winery, etc.).

Digital referencing of all our staves to ensure they can be replaced throughout the life of our casks or vats using innovative and proprietary digital production tools.

We also offer **configurations and accessories tailored to the needs** of each project, as well as customization of large casks with:

- Taps
- Valves and fittings
- Temperature regulation
- Wedging
- Doors and hatchess
- Stainless steel top for tanks Etc.



OUR SERVICES

We also offer a range of services for our customers to maintain, refurbish, and optimize the life of their Dargaud & Jaeglé and Vallaurine casks.

For any specific requests, please contact us to discuss them.

AFTER-SALE SERVICES

Our technical teams can visit your winery to diagnose any potential issues with your casks and carry out the necessary corrective actions or propose an action plan.

SALES OF USED BARRELS

We offer used barrels from trusted partner wineries. These barrels are inspected and cleaned in a specific workshop dedicated to used barrels before being made available for sale. These are subject to availability.

CLEANING AND REPAIR SERVICES

We provide cleaning and repair services for your D&J barrels in a specific refurbishing workshop, following strict specifications so that they can be safely reused and their lifespan extended.

OUR COMMITMENTS

A COMPANY IN TUNE WITH NATURE



Dargaud et Jaeglé is fully aware of the importance of implementing actions focused on sustainable development and forest conservation.

Our daily efforts aim to minimize our environmental impact.

WOOD IS AT THE HEART OF OUR COMMITMENTS

Since the time of Colbert (17th century), France has been a model for sustainable forest management.

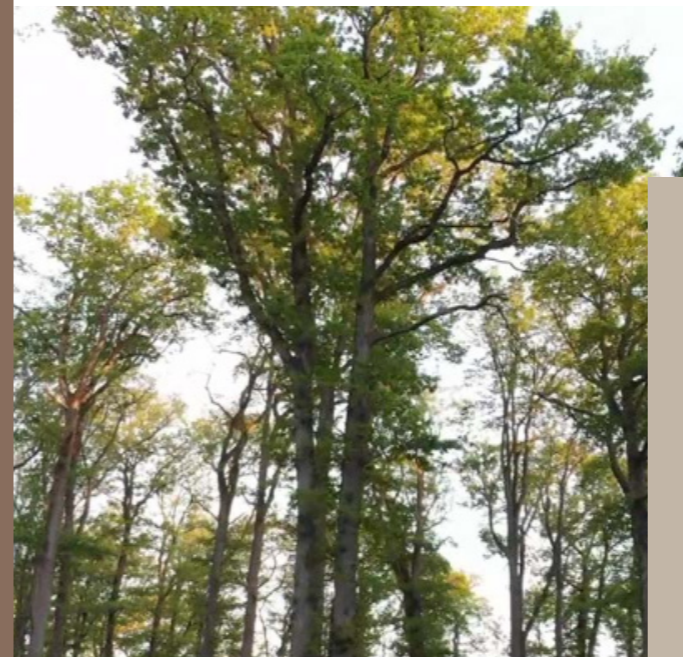
Today, our forest areas for timber are equivalent to those in the Middle Ages, and **we confidently estimate that the production of raw material will double within the next century.**

Climate change could impact on the health of our forests, however, they are closely monitored by the ONF (National Forestry Office), which ensures the health of our trees and the sustainability of our unparalleled chlorophyll reservoir.

The cooperage industry contributes to sustainable management because the harvest from the entire forest massif **is less than 2%**. It promotes the growth of tall, centuries-old trees since it does not use young trees: **the minimum age for oak used in a cooperage is 150 years.**

The French model of rigorous management means that today, some forests are not exploited, while others are in full production due to natural regeneration. As a result, some forest designations disappear from the ONF catalogue, while others are fully available.

In the interests of transparency and better understanding, Dargaud et Jaeglé **has clarified its range of barrels offerings. This approach does not disrupt past practices, but rather reinforces the reproducibility of the quality that has built its reputation.**



France has long understood that forests must meet **4 inseparable fundamental roles:**

THEIR **SOCIAL ROLE** AS LIVING SPACES.

THEIR **ECONOMIC ROLE** AS A SOURCE OF RENEWABLE RAW MATERIALS.

THEIR **ROLE AS A BIODIVERSITY RESERVE.**

THEIR **ECOLOGICAL ROLE** AS THE LUNGS OF THE PLANET AND CARBON SINKS.

DARGAUD & JAEGLÉ is **FTF Fût de Tradition Française** certified by the **FCBA** Centre Technique du Bois, which guarantees in particular:

- the **use of French oak**
- the **traceability** of wood batches
- the **use of split staves**
- the **natural drying/seasoning** of the staves
- the use of **skilled labor**
- **compliance with volumes** and dimensions
- the **quality of internal and external surfaces**
- the **implementation and adherence to procedures** ensuring traditional craftsmanship and high quality production throughout the manufacturing process.



THE QUALITY OF OUR WORK, A TRUE COMMITMENT



We take pride in ensuring the technical and hygienic integrity of our products.

All of our wood is meticulously inspected upon arrival, before it is seasoned in the yard and before it enters production.

Multiple **inspections are conducted throughout the production cycle:**

- Air quality/water quality
- Checking for possibly contaminants in the wood
- Monitoring humidity levels

At the end of the production line, special care is taken to **inspect each of our barrels or large vessels**, ensuring:

- Structural integrity
- Watertightness
- Aesthetic quality

CSR, AT THE HEART OF OUR STRATEGY

CARBON FOOTPRINT

As part of our commitment to the environment, we have carried out a carbon footprint assessment to identify areas for improvement in this field.

We have also implemented:

- **Landscape integration** with manicured green spaces and **a planned arboretum around our site.**
- **Rainwater runoff collection zones** in basins to recharge groundwater and support the development of local flora and fauna.
- **Eco-design of our latest buildings** and **minimized noise emissions** to the outside world and local residents.
- **Workstations in spacious environments with maximized glass surfaces** to promote natural lighting and provide our employees views of the outdoors.
- **Temperature and humidity control** of buildings throughout the year for employee comfort and the preservation of our wood raw material.
- **Source extraction of wood chips and sawdust at source** (dust recovery, storage and combustion to produce heat energy for workshops and processes).

IT IS IMPORTANT TO NOTE THAT:

- The **recyclability** of our finished products is close to **100 %**.
- The **reparability** of our finished products is close to **100 %**.

REUSE OF OUR WOOD WASTE

We recycle all of the wood we buy, which is a precious resource.

Production offcuts are used in our braziers to toast the barrels.

Other by-products such as wood chips and sawdust are **used in a biomass boiler to heat our facilities**, and any surplus is utilized by local energy platforms.

CONTACT US

LOCAL AND INTERNATIONAL PRESENCE!

We're here to support and advise you on your projects, and are also here to help you with the maintenance and repair of our products.

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DARGAUD & JAEGLE
Tonnellerie | Foudrerie

The Jaeglé family also owns
Tonnellerie Vallaurine, a cooperage
that crafts fire-bent barrels in a
subtle and unique style.

VALLAURINE
TONNELLERIE

SIÈGE SOCIAL

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