

THE INTEGRATION OF THE VALLAURINE
BARRELS UNDER DARGAUD & JAEGLÉ

A TRADITION PRESERVED, FOR STRENGTHENED INNOVATION



Since April 2025, the Vallaurine production has joined the Dargaud et Jaeglé group. Initially produced in the Rhône Valley, Vallaurine barrels are now produced in our workplace in Romanèche-Thorins in Saône et Loire.

TECHNOLOGY AT THE SERVICE OF THE TRADITION

The Vallaurine **toasting process** has been transferred to its entirety, and has found its own dedicated space at the heart of a modern and functional building.

Thanks to this transition, the Vallaurine style **remains unique and unchanged**, while benefiting from Dargaud et Jaeglé's technology.

A PROMISING FUTURE FOR VALLAURINE

This integration is a landmark for our group, **opening up new prospects and consolidating Vallaurine's future** within Dargaud et Jaeglé.



A LARGE RANGE OF CASKS

Tonnellerie Vallaurine offers a wide range of barrels **adapted to different needs**, available in several sizes and origins.



Bordeaux transport	225L
Bourgogne export	228L
Barrel	300L
Barrel	400L
Barrel	500L
Demi-muids with or without door	600L
Origins : Rive Droite or Rive Gauche	

THE ORIGIN

Inspired by the diversity of wines from one bank of the Rhône river to the other, Tonnellerie Vallaurine offers the RIVE DROITE / RIVE GAUCHE concept for wines from all over the world, thanks to a carefully selected supply of staves.

- **RIVE DROITE** : tends to bring structure, **sweetness and complexity**
- **RIVE GAUCHE** : preserves **freshness, tension, fruit and minerality**

Applied to one or the other, the different levels of toasting allow you to personalize your wood ageing.



DARGAUD & JAEGLÉ
Tonnellerie | Foudrerie

DARGAUD & JAEGLÉ

1457 Route Nationale - La Maison Blanche, 71570 Romanèche Thorins
03 85 35 51 87
contact@dargaud-jaegle.com
www.dargaud-jaegle.com

