



Tonnellerie de Mercurey

Barrel & Maintenance

1. Barrels must be thoroughly rinsed with water until the draining water is clear

Cold or hot water rinse with a well-designed barrel washer spray head or high pressure cleaner (Moog system for example) for 3 minutes minimum to remove lees and tartar deposit.

→ When barrel refilling is done immediately: just drain the water by placing the bung hole down for a few minutes before refilling with wine, if not see below.

2. Completely dry the barrel by placing the bung hole down and draining the water

24 to 48 h or more until the barrel is perfectly dry.

Never leave water in a barrel because it would become quickly stagnant and favors the development of mold.

→ When barrel refilling is programmed soon (until 1 week): keep the barrel like this until refilling, if not see below.

3. Barrel sulfuring

Apply 10 grams of sulfur (or the equivalent in gas form) to prevent microbial growth. Burn the sulfur stick or sulfur wick in the barrel and remove it when it has finished burning. Tightly insert a silicon bung.

4. Storage

Continue storing the barrel in a cool, humid environment.

Repeat the sulfur treatment monthly for extended storage of empty barrels.

5. Barrel refilling with wine

Cold or hot water rinse with a well-designed barrel washer spray head for 3 minutes and drain the water by placing the bung hole down for a few minutes.

