

TM Toast Table

Toast	Impact	Sensory impact	Aromatic impact	Types of Wine	Ageing Regime integration	Toast information
GC Grand Cru	High	Adds Structure Body to Mid Back Palette	Smokey Spicy Rich	Young Vines Wines Wanting Additional Structure	9-15 Months	A regular spraying combines with a more intense flame to create our most impactful toast. It adds richness, structure and character to a wine. It supports the wine, adding body, length and rounds out the mid palate.
M Maison	Medium / High	Adds Body to Attack Mid Palate	Chocolate Coffee Vanilla	All Wines	9-12 Months	A medium flame and regular water spraying give penetration of 3 to 5 mm; this toast gives character, body and suppleness to a wine, and adds textural mouth feel. Aromas of chocolate, coffee and vanilla are often found. (Also exists as M- and M+).
ST Special Toast	Medium	Adds Length and Body to Mid Back Palate	Sweet Spice Smoke Fruit Forward	Fruit Forward Wines	6-12 Months	Frequent spraying and a medium flame penetrate into the wood up to 5 to 7 mm. This long toast brings out the soft aromatics and structure of our wood. Adding elegance, length and minerality to a wine, with fresh, subtle aromas, which allow the fruit to shine.
CLL Light and Long	Low	Adds Finesse, Silkiness and Length	Minimum Oak Impact	High Quality Complex Wines	12-18 Months	The lightest of our toasts, the delicate flame comes from oak embers. The aromatic impact on a wine is at a minimum, but structurally it brings freshness and suppleness, helping the wine to shine.
Prestige	Very Low	Elegance and Length	No Oak Impact	High Quality Complex Wines Expensive Wines!	12 to 18 Months+	This toast is like the Prestige wood – subtle, elegant and serious. The wines are left to express themselves. This toast puts the varieties individual characteristics front and center – it lets the terroir speak.
LF Light and Fruity	Medium / High	Suppleness and Freshness	Sweetness to Fruit Low Oak Impact	Modern Fruit Forward Wines	4-9 Months	Our new toast, one that compliments modern winemaking – a rapid integration, silky structure and discreet aromatics. It is ideal for shorter ageing regimes (5-9 months), or for wines that need a touch of fleshing out, but want to keep their fruity, lively characteristics to the fore.



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.

