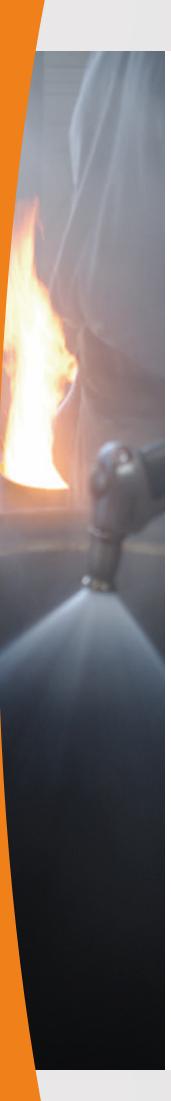


### Tonnellerie de Mercurey

### TM Toast Table

| Toast                           | Impact            | Sensory impact                                | Aromatic impact                             | Types of Wine             | Ageing<br>Regime<br>integration | Toast information  |
|---------------------------------|-------------------|---|---|---------------------------|---------------------------------|--|
| GC<br>Grand Cru                 | STRONG            | Provides volume, structure<br>and amplitude   | Spice / chocolate /<br>roast                | Strong dense wines        | 9 - 18 months                   | Regular spraying combined with<br>a prolonged high-temperature<br>cooking process creates our<br>deepest toasting process (7-8<br>mm) with the color of coffee.<br>The notes of roasting, spices and<br>chocolate are the signature of<br>this strong toast that gives wine<br>richness, structure and length.   |
| M / M+<br>Maison                | MEDIUM/<br>STRONG | Produces roundness,<br>sweetness and delicacy | Toast / smoke / coffee                      | Tannic wines              | 9 - 18 months                   | Our maison toast is carried out<br>with an intense flame for a toast<br>penetration of 3 to 5 mm and<br>a brown coloring. This range<br>(M, M+ and M++) has a marked<br>aromatic impact (coffee, toast)<br>and produces roundness,<br>sweetness and amplitude to the<br>wines.   |
| ST - Special<br>Toast           | MEDIUM            | Balance between volume<br>and length          | Brioche /<br>light smoke / woody            | All types of wines        | 6 - 12 months                   | Medium toast combined with<br>frequent spraying brings out a<br>light brown coloring penetrating<br>deeply into the wood (6-7 mm).<br>A nice balance between length in<br>the mouth and volume obtained<br>complete with delicate notes<br>of brioche. The mineral finish<br>allows amplitude and freshness<br>to be added to the wine.  |
| LF - Light and<br>Fruity        | MEDIUM/LIGHT      | Provides roundness and<br>lightness           | Light woody note /<br>emphasizes the fruit  | Aromatic and fruity wines | 4 - 10 months                   | This medium-light toast was<br>designed for our wood coming<br>from "chalky" terroirs, where the<br>well-drained and less fertile soils<br>produce very mineralized<br>woods. The use of water and<br>steam limits the development<br>of the toast flavors in order to<br>emphasize the fruity character<br>of the wine. Providing lightness,<br>roundness and elegance in the<br>wine, LF is recommended for<br>short aging between six and<br>twelve months. |
| CLL - Long Light<br>Toast       | LIGHT             | Fineness, freshness and<br>length             | Weak aromatic impact                        | Dense and complex wines   | 12 - 18 months                  | Toasted for a long time over<br>embers and a low flame, the<br>CLL (Long Light Toast) allows<br>us to obtain a honey color<br>and a penetration of 3-5 mm.<br>This light toast has a minimal<br>aromatic impact on the wine and<br>provides freshness, chalkiness<br>and length for taut and salty<br>wines. It goes well with medium<br>to long aging.  |
| CLL+ - Long<br>Light Toast plus | LIGHT             | Fineness, complexity and length               | Weak aromatic impact/<br>complexity / woody | Dense complex wines       | 12 - 18 months                  | This light toast was specifically<br>developed to make the most of<br>our wood coming from "Stony"<br>terroirs (calcareous soils to less<br>fertile soils). In order to bring<br>out the natural richness of these<br>woods, we apply a quick "stroke<br>of flame" at the end of the toast;<br>we thus obtain delicate smoky<br>notes and an effect of volume<br>and length while still preserving<br>freshness.   |
| CL - Light Toast                | VERY LIGHT        | Elegance, purity and length                   | Minimal<br>aromatic impact                  | Dense elegant wines       | 11 to 18 months+                | This toast, the lightest of our<br>range of products, was born<br>from a collaboration lasting<br>several years with domains<br>practicing long aging. We<br>associate it with woods of very<br>high quality (High Forests and<br>Prestige) in order to provide<br>a tautness and purity to the<br>wine. The additional structure<br>provided by the fresh wood is<br>particularly appropriate for high-<br>quality grapes in the longest<br>aging processes.  |





### Tonnellerie de Mercurey

# Storage and maintenance of empty barrels having wine content

## 1. Rinse the barrel with cold water several times until the rinse water is clear.

If the barrel is refilled immediately, let the barrel drain for 5 minutes. If not, go to the next step.

### **2.** Let the barrel dry completely for 24 hours (bung down)

Store the barrel bung down if filling is anticipated within 7 days following the drying. If not, go to the next step.

#### 3. Sulphur

Sulphur the barrel with 10 grams of sulfur to avoid the appearance of moisture. Hermetically seal the barrel with a silicon bung once combustion is finished.

#### 4. Storage

Store the barrels in a location having the following characteristics: -relative humidity between 65% and 85%

- -no odors or pollution
- -absence of air drafts
- -low light

#### **5.** Put a stored barrel in water before using