

## TM Toast Table

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