



FRESHNESS & ENERGY

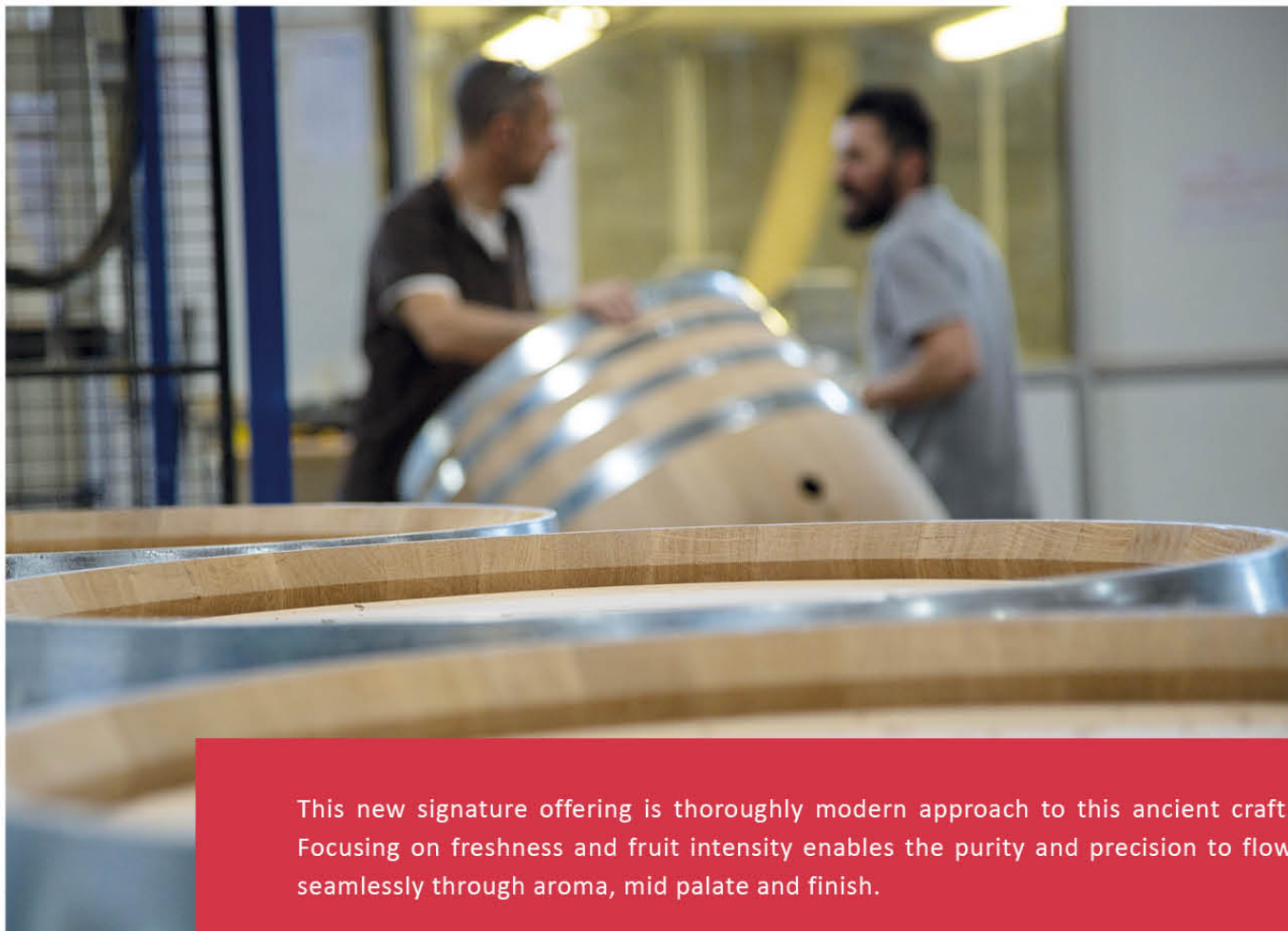


FRESHNESS & ENERGY

Since 1992, Tonnellerie de Mercurey has worked closely with winemakers around the world to create the optimum barrel for each grape variety; one that will consistently enhance and complement the wine to bring out its full personality.

Every barrel of Tonnellerie de Mercurey brings together ancestral tradition with the latest cooperage technology. Our master coopers rigorously manage every step of the barrel making process, from selecting and blending the best, traceable wood to applying the perfect toast.

The culmination of three decades of experience, research and collaboration with our clients led to the birth of the new PRIME range, the latest addition to Tonnellerie de Mercurey.



This new signature offering is a thoroughly modern approach to this ancient craft. Focusing on freshness and fruit intensity enables the purity and precision to flow seamlessly through aroma, mid palate and finish.

The barrels in the PRIME range are particularly suitable for red wines. The PRIME toasting process preserves the natural energy of the wines, while imparting elegant, understated oak characters.

By enabling optimal development of their red fruit aromas, the wines matured in the PRIME barrels stand out for their freshness and beautiful balance.



OUR SELECTION OF WOOD IN 27 MM



Tonnellerie de Mercurey is committed to long ageing of oak staves, with maturation periods of 24 to 36 months for all selected wood. The seasoning process takes place in our open air drying park in the Forest of Othe in Southern Champagne where our stave mill is located.

OUR TRADITIONAL ASSEMBLAGE — 27 MM

FINE GRAIN ASSEMBLAGE TWO YEARS

These barrels are made of wood selected from at least three different forests, which has been dried for 24 months in our open air drying park.

This blend is mainly composed of fine grain wood grown using the historic “coppice with standards” forest management system (also known as taillis sous futaie or TSF), supplemented with very fine grain wood from the “coppice forest being converted into high forest” (TSF en conversion), and some staves with grains larger than 3 mm.

Grain > 3 mm: 4 staves

Fine grain: (3-2 mm) 18 to 20 staves

Very fine grain (2-1.5 mm): 8 to 10 staves.

VERY FINE GRAIN ASSEMBLAGE THREE YEARS

These barrels are made of wood selected from at least three different forests, which has been dried for 36 months in our open air drying park.

This blend is made up of fine grain, very fine grain and a single stave of grain greater than 3 mm. Sourced from futaie (high forests) and TSF being converted into high forest. These barrels use the same concept as the 2-Year Fine Grain Selection, but with superior criteria in terms of grain and colour.

Grain > 3 mm: 1 stave maximum

Fine grain (3-2 mm): 10 staves

Very fine grain (2-1.5 mm): 20 staves

OUR TERROIRS ASSEMBLAGE — 27 MM

PIERRE TERROIR 30 MONTHS

The oak comes exclusively from the TSF forests located on the hilltops of northern Burgundy; from the dry and rocky soils of the Barrois or Lorraine plateaus.

The trees are low in height and have a wild, informal growth pattern. As a result, Pierre Terroir oak has an intrinsic heterogeneity that naturally complements our assemblage philosophy. The variation of grain within each stave is visible on these barrels.

Pierre Terroir wood is dried for 30 months in our open air drying park.

HAUTE FUTAIE 30 MONTHS *Loamy-clay*

This is a selection of wood from haute futaie forests (high stands forests), which grow in loamy-clay soils.

Grown under haute futaie forestry management, trees are planted in high density (100,000 trees/hectare) and are progressively harvested during their growth to obtain only 150 mature trees, almost two centuries later.

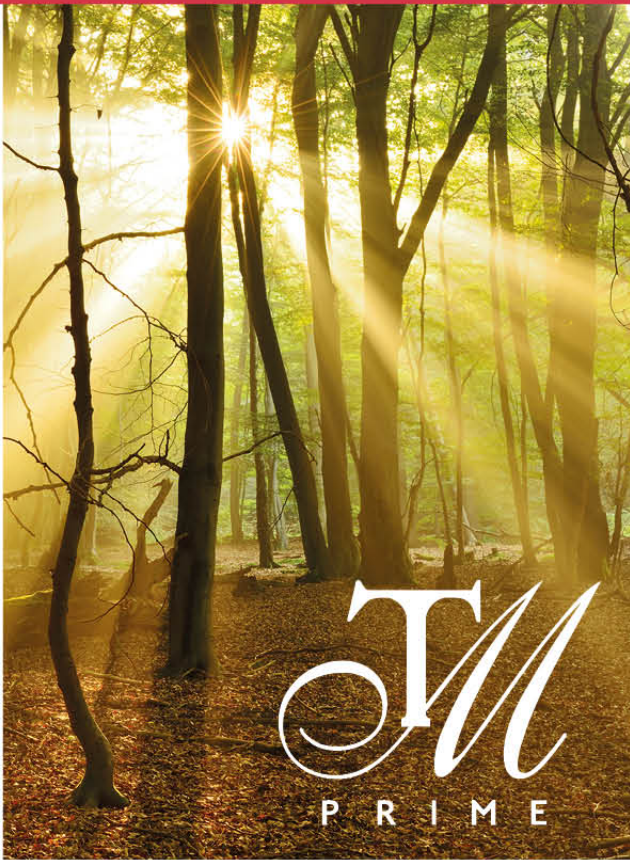
The high level of competition for light in these forests forces the trees to grow tall, producing extra-fine grains with a specific aromatic profile. This wood is dried in the open air for 30 months.

PRESTIGE 30 MONTHS *Sandy-clay*

This specific blend is composed only of very fine grains, coming from our best selection of haute futaie oaks grown on sandy-clay soils. It is an exclusive selection, with a unique light pink colour and a delicate scent reminiscent of cedar.

This wood is dried for 30 months in our open air drying park. This high quality wood is sourced from small state forests where sand dominates the composition of the soil, such as Fontainebleau, Senonches, Réno-Valdieu, Bellême, Russy, Boulogne, Beaulieu, La Haie Renaut, Tronçais, Bercé and Retz.

OUR SELECTION OF WOOD IN 22 MM



These barrels are made of wood selected from at least three different forests, which has been dried for 24 months.



OUR BORDEAUX ASSEMBLAGE 22 MM

24 MONTHS VERY FINE GRAIN SELECTION

This blend is mainly made up of very fine grain staves from futaie forests (high forests) with the balance comprising very fine grain from TSF en conversion (coppice forest being converted into high forests).

A single top-grain stave is added.

> 3 mm: 1 stave maximum

Fine grain: 10 staves

Very fine grain: 20 staves.

These barrels use the same concept as the 2-Year Fine Grain Selection, but with superior criteria in terms of grain and colour.

FUTAIE 24 MONTHS *Futaie selection*

A selection of wood sourced only from forests managed using futaie or haute futaie techniques.

The trees are planted in high density (100,000 seedlings/hectare) and are progressively selected during their growth to obtain 150 mature trees almost two centuries later.

The high level of competition for light in these forests forces the trees to grow tall, producing extra fine grains with a specific aromatic profile.

PRESTIGE 24 MONTHS *Sandy-clay*

This specific blend is composed only of very fine grain wood, coming from our best selection of haute futaie timber forest oaks grown on sandy-clay soils. It is an exclusive selection, with a unique light pink colour and a delicate scent reminiscent of cedar.



TOASTING

PRIME

Elegant and restrained, the PRIME toast is designed to bring tension and freshness to your wines. Our master coopers use frequent turning and regular watering to carefully control the addition of aromatic notes, and thus delicately stretching the finish.

Recommended for ageing for a minimum of 10-12 months.

M+PRIME

Medium heating par excellence, the combination of moderate watering and a higher level of toasting brings structure, volume and density on the palate. This toast has a moderate aromatic profile, to complement the aromatic expression of the wine.

Recommended for ageing for a minimum of 8-10 months.

M+PRIME

Energy and generosity characterise the M+PRIME toast. Our coopers work with moderate watering throughout the toasting process to achieve a beautiful brown tint. The aromatic profile of M+PRIME has subtle notes of toast and nuttiness. On the palate, this toast brings dynamism and roundness to powerful red wines, without ever supplanting the natural structure of the wine.

GCPRIME

This generous and textured toast is a wonderful discovery!

The latest addition to the range, GCPRIME is derived from sustained water treatment and a high level of flame. This intense toasting superbly complements the notes of ripe red fruits on delicate grape varieties such as pinot noir, but also brings volume and spicy notes in blending.



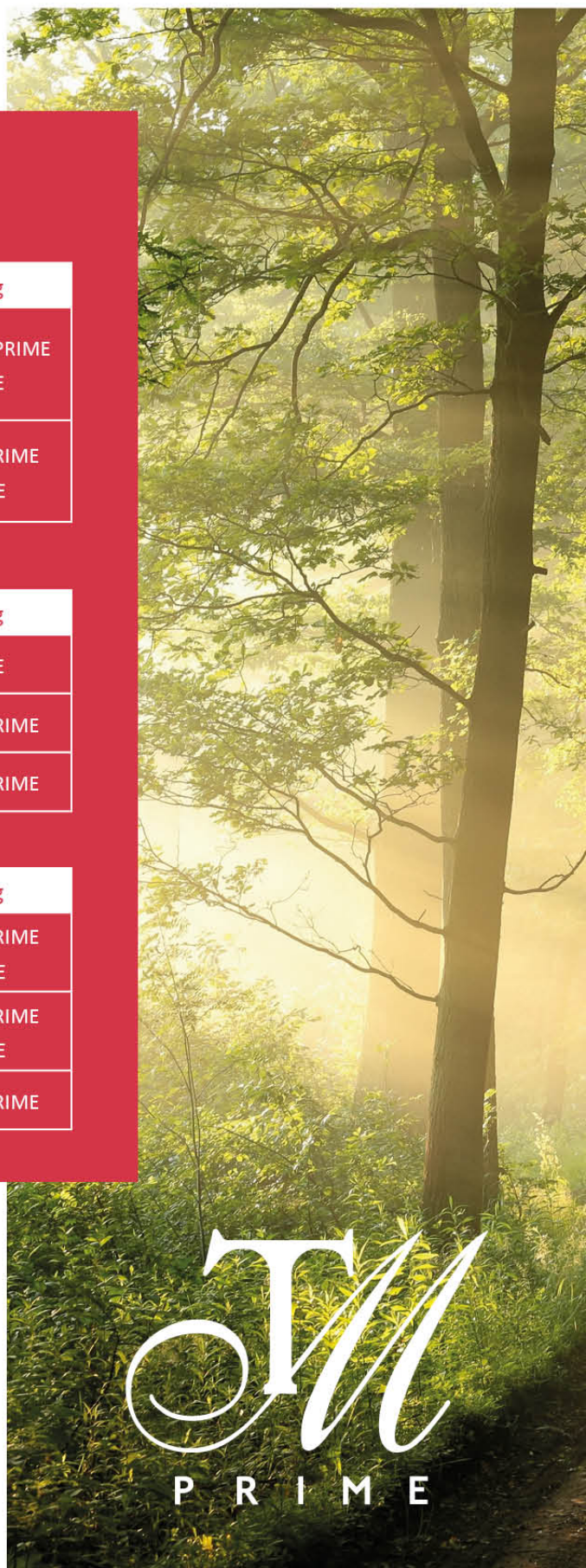
THE RANGE

	Wood selection	Format	Toasting
27 mm	Fine grain selection*	BG/BX 300L/400L/500L	MPRIME/M+PRIME GCPRIME
	Very fine grain selection	BG/BX	PRIME/MPRIME M+PRIME

* BG and BX : drying 2 years • 300L – 400L – 500L : drying 3 years

	Wood selection	Format	Toasting
27 mm	Pierre	BG/BX 300L/400L/500L	GCPRIME
	Haute Futaie		PRIME/MPRIME
	Prestige		PRIME/MPRIME

	Wood selection	Format	Toasting
22 mm	Very fine grain selection	BX22mm	PRIME/MPRIME M+PRIME
	Futaie		PRIME/MPRIME M+PRIME
	Prestige		PRIME/MPRIME



PRIME



Sustainable forest management
Quality & Traceability
Our NT Bois stave mill guarantees:
A provenance of French origin.
Complete traceability from the forest to the barrel.



ISO 9001 and ISO 22000 certifications
Control and homogeneity, the traceability and consistency of
our manufacturing process and our quality of service.
Our collaboration with specialist oenological laboratories
allows us to carry out tests of our wood, air supplies and water
to avoid chemical contamination of our barrels.

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