



TECHNICAL GUIDE
OF THE TONNELLERIE DE MERCUREY

*Because our expertise
starts in the forest*





From forest to stave-wood to barrel,
the Tonnellerie de Mercurey
is the culmination of a long family tradition
and Carole and Nicolas TARTERET's personal passion.

A full range of barrels which are the fruit
of all the experience gained in France
and throughout the world, based on a unique
concept of blending and toasting
for getting the very best out of the wood.





OUR SELECTION CRITERIA

The Tonnellerie de Mercurey is reputed for its precision in blending oak, using wood from three different forests for making each barrel.

For the last twenty years this blending philosophy has given our customers every satisfaction due to our barrels' consistency and homogeneousness, obtained year after year.

The keys to this consistency are to be found in relations with our integrated stave-mill, NT Bois, located in the Champagne area, which supplies all our woods. Thanks to these relations, we benefit from all the experience and know-how on French Oak possessed by Nicolas Tarteret and his team of specialists.

Historically, French oak forests were planted on poor soil as the fertile ground was reserved for agriculture.

Due to the geographical position of our stave-mill, we have access to all the "terroirs", or soils, to be found in France within a radius of 300 km.

BLENDING, THE GUARANTEE OF OUR CONSISTENCY

Influenced by the "terroir", the climate, exposure and the adjacent trees, every single tree is unique.

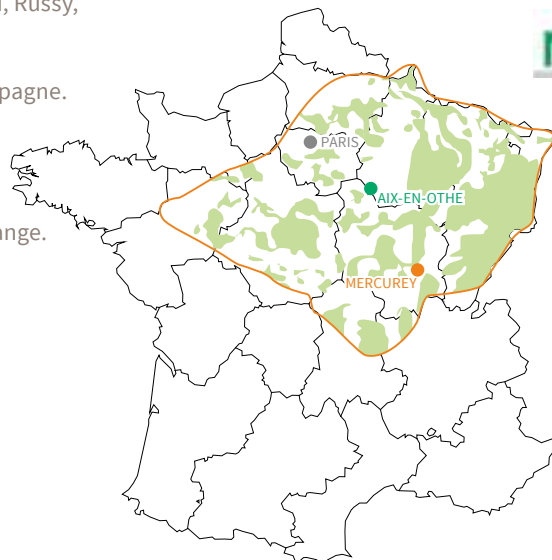
At **NT Bois**, our stave-mill, we take three criteria into account (grain size, forest management and "terroir", for making an objective evaluation of every stave before sorting. The accuracy of this classification, combined with the volumes produced by **NT Bois**, provides us with a wide range of staves for making homogeneous blends that remain consistent over time.

THE "TERROIR"

In the same way as grapevines, which draw the water and nutrients they need for growing from the "terroir" or ground on which they are cultivated for several decades, oak trees also gain their sustenance from the soil in which they grow for 150 to 200 years. As a result, due to its mineral and hydrous resources and its physical characteristics, the type of soil has a very significant effect on the wood's quality and its chemical composition. This is more especially materialized by a specific color and a specific aroma.

We have picked out 3 specific "terroirs" in our region:

- Sandy soil:
State forests of Fontainebleau, Russy, etc.
- Chalky soil:
The forests of Othe and Champagne.
- Stony ground:
Forests of Chatillon
And the north of Burgundy.
These very precise blends are to be found in our Evolution range.



TM OAK

OUR SELECTION CRITERIA

GRAIN SIZE

The grain represents the oak tree's annual growth.

Depending on rainfall, soil richness and competition from adjacent trees, speed of growth can vary and produce different grain sizes (from under 1mm to over 5mm). Slow or rapid growth will give rise to variations in the proportions of the wood's structural tissues and therefore, different chemical compositions.

Whilst the "fresh wood" is in its transformation process, we separate stave-wood into 2 categories, mainly based on grain size:

- Large grain (over 4 mm) dedicated to liqueurs (Cognac, Armagnac, etc.)
- Fine grain (under 4 mm), together with specific colors of wood, suitable for aging wine.

Once the wood has dried, we can go on to the stave-making stage. Staves are sorted once again and separated into four new groups:

- Medium grain
- Fine grain
- Very fine grain
- Extra-fine grain

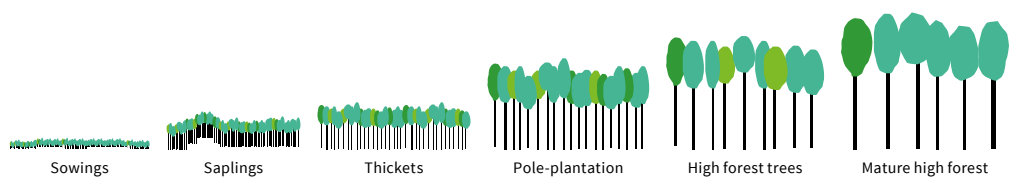
We maintain total traceability throughout the sorting and drying process-chain.

FORESTRY MANAGEMENT: HIGH FOREST OR COPPICE FOREST MANAGEMENT

HIGH FOREST TREES (HAUTES FUTAIES)

High forests were planted in the 17th century for producing the top-quality wood needed for ship-building. The development of steamers and the use of steel from the 19th century onwards (to the detriment of wooden sailing ships) have enabled coopers to benefit from these remarkable oak trees.

Trees are planted or regenerated in high densities: over 100,000 trees per hectare, they are then thinned out year after year until - two centuries later - they produce 150 top-quality mature trees. The secret behind this method is to be found in the competition between the trees, which pushes them upwards in the search for light. Wood from high forests generally possesses a homogeneous fine to extra-fine grain.



Moreover, in certain areas, the level of competition between oak-trees has been increased even more to make the first branch grow even higher up the tree. This is done by increasing the length of time between each human intervention. In this way growth is transferred from width to height, which makes the grain even tighter. Due to the height of the tree trunks, this special forest management system is called "High forest management" or "**Haute Futaie**" in French.

COPPICE FOREST (TAILLIS SOUS FUTAIE OR TSF)

Today coppice or coppice-with-standards forests represent 70% of French forests and are characterized by a mixture of high timber and firewood, called "coppices". Unlike high forests they are renewed naturally and not by planting. About every 25 years, the mature trees are felled. Coppice-with-standards wood possesses mixed grain sizes and only a smaller amount of felled wood can be used in cooperage.

Over the last few years, forestry methods have evolved and a majority of the coppice-with-standards forests are being progressively transformed into high forests by the National Forestry Bureau or by owners who want to produce high-quality wood. This type of forest is called a converted coppice forest.



TRADITION

Our historic range, a selection of different colors and grain sizes that come from at least 3 different forests.

2-YEAR FINE GRAIN SELECTION - 27 MM

After drying it for 24 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region), we choose wood that comes from at least three different forests.

The blend is mainly comprised of fine grain sizes coming from coppice forests completed by very fine grain sizes from converted coppice forests as well as a few staves with grain sizes of over 3 mm:

>3 mm: 4 staves // Fine grain: 18 to 20 staves // Very fine grain: 8 to 10 staves

3-YEAR VERY FINE GRAIN SELECTION - 27 MM

After drying it for 36 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region), we choose wood that comes from at least three different forests.

The blend is mainly comprised of very fine grain sizes coming from high forests completed by very fine grain sizes from converted coppice forests. To which we add one staff with a grain size of over 3 mm:

>3 mm: 1 staff at the most // Fine grain: 10 staves // Very fine grain: 20 staves

The concept is identical to the 2-year fine grain selection but with higher criteria in terms of grain and color.

NICOLAS SELECTION

After drying it for 30 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region), we choose wood that comes from at least three different forests.

The blend is mainly comprised of very fine grain sizes coming from high forests completed by very fine grain sizes from converted coppice forests (or TSF). To which we add one staff with a grain size of over 3 mm:

>3 mm: 1 staff at the most // Fine grain: 10 staves // Very fine grain: 20 staves

The location of the forests and the quality of the soils chosen for the Selection Nicolas are specific with paler colors that perfectly match our CLL toast.

HIGH FOREST

High forest is a selection of wood that comes solely from very tall tree forests.

The trees are planted very densely (100,000 per ha) and are progressively thinned out during their growth to obtain only 150 trees per hectare almost 2 centuries later.

In these forests, the high level of competition in the search for light pushes the trees upwards. This produces extra-fine grain sizes with a special aromatic profile. This wood is dried in the open air for 30 months in our drying yard in the Forest of Othe (Southern Champagne region) where our staff mill is located.

Wood selection		Formats	Related toasting
27 mm Tradition	FINE GRAIN ASSEMBLY	BG / BX / 300L / 400L / 500L	ST / M / GC / M+
	VERY FINE GRAIN ASSEMBLY	BG / BX	ST / M / GC / M+
	NICOLAS SELECTION	BG / BX / 300L / 400L / 500L	CLL
	HIGH FOREST SELECTION	BG / BX	CL / CLL / ST / M





ÉVOLUTION

OUR SELECTIONS OF “TERROIRS” OR SOILS

CHALK “TERROIR”

After drying for 30 months in the open air at our drying yard at Aix-en-Othe (the Southern Champagne region), we select the lightest colored woods from forests on chalky soils in the Northern Champagne and Chablis regions (managed under coppice forest conditions). Woods are assembled from 3 different forests with the same type of “terroir”.

Grain sizes from the Craie selection are identical to the 3-year fine grain selection.

STONY “TERROIR”

Stony or “Pierre” woods come exclusively from coppice forests located on the tops of the hills in Northern Burgundy, the Barrois region or the plateau of Lorraine, all of which have dry rocky ground. These less tall trees grow more haphazardly. For this reason, “Pierre” wood possesses an intrinsic heterogeneity that is a natural complement for our blending philosophy. You can see this variation in grain size directly on every stave in a single barrel.

This wood is dried in the open air for 30 months in our drying yard in the Forest of Othe (Southern Champagne region) where our stave mill is located.

PRESTIGE

This specific blend is composed solely of only extra fine grain woods, from a selection of our best, high forest oak grown exclusively on sandy / clay soil. It is an exclusive selection, with a pale pink color and a delicate scent that will remind you of cedar wood.

This wood is dried for 30 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region) where our stave mill is located.

We find this quality of wood in certain small state forests where sand is the dominant element in the soil composition, such as Fontainebleau, Senonches, Reno-Valdieu, Belleme, Russy, Boulogne, Beaulieu, La Haie Renaut, Tronçais, Berce and Retz.

Wood selection		Formats	Related toasting	
27 mm	Evolution	CHALK “TERROIR”	BG / BX / 300L / 500L	LF
		STONY “TERROIR”	BG / BX / 300L / 500L	CLL+
		PRESTIGE	BG / BX / 300L / 500L	CL / CLL

BORDEAUX

22 mm barrels dedicated to Bordeaux grape varieties
Only available in 225L size - 24 months' drying.

FINE GRAIN SELECTION - 22 MM

After drying it for 24 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region), we choose wood that comes from at least three different forests.

The blend is mainly comprised of fine grain sizes coming from high forests completed by very fine and fine grain sizes from converted coppice forests. To which we add one stave with a grain size of over 3 mm.

NICOLAS SELECTION - CLL 22 MM

After drying it for 24 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region), we choose wood that comes from at least three different forests.

The blend is mainly comprised of very fine grain sizes coming from high forests completed by very fine grain sizes from converted coppice forests. To which we add one stave with a grain size of over 3 mm.

The location of the forests and the quality of the soils chosen for the Selection Nicolas are specific with paler colors that perfectly match our CLL toast.

PRESTIGE - 22 MM

This specific blend is comprised exclusively of very fine and extra fine grain sizes, from our best selection of high forest oak grown solely on sandy / clay soil.

It is an exclusive selection, with a pale pink color and a delicate scent that will remind you of cedar wood.

This wood is dried for 24 months in the open air at our drying yard in the Forest of Othe (the Southern Champagne region) where our stave mill is located.

We find this quality of wood in certain small state forests such as Fontainebleau, Senonches, Reno-Valdieu, Belleme, Russy, Boulogne, Beaulieu, La Haie Renaut, Tronçais, Berce and Retz, where sand is the dominant element in the soil composition.

Wood selection		Formats	Related toasting	
22 mm	Bordeaux	FINE GRAIN SELECTION	BX	ST / M
		NICOLAS SELECTION	BX	CLL
		HIGH FOREST SELECTION	BX	ST / M
		PRESTIGE	BX	CL / CLL



TM OUR TOASTS

M: MAISON

Our house toast is performed with a strong flame resulting in a toast penetration of 3 to 5mm, and a brown color. This range (M, M+ and M++) has a strong aromatic impact (chocolates, coffee, toasted bread) and brings body, sweetness and volume to the wine.

 *Domaine Berthelemot - Meursault*

 *Domain Jean Pillot - Chassagne-Montrachet*

 *Château Beaupré - Provence*

 *Château du Tertre - Margaux*

ST: SPECIAL TOAST

We combine a medium toasting with frequent water spraying to achieve a light brown coloration that penetrates quite deeply in the wood (6-7mm). The result is a subtle balance between length and volume in the mouth and delicate toasted bread flavors. The salinity in the finish brings freshness and tension to the wine.

 *Domaine Philippe Colin - Chassagne-Montrachet*

 *Domaine Jacques Carillon - Puligny-Montrachet*

 *Domaine La Janasse - Châteauneuf du Pape*

 *Domaine Faiveley - Nuits Saint Georges*

 *Château La Rivière - Fronsac*

 *Château Fesles - Loire*

GC: GRAND CRU

A combination of regular water spraying and a long toasting at high temperature creates our deepest toast (7-8mm), with a coffee like color. Hints of roasting spices and chocolate aromas are the key indicators of this powerful toast, which brings richness, length and structure to the wine.

 *Domaine Ramonet - Chassagne-Montrachet*

 *Domaine Ulysse Colin - Champagne*

 *Domaine Ollieux-Romanis - Languedoc*

 *Domaine Ferraton - Vallée du Rhône*

LF: LIGHT AND FRUIT

This light to medium toast was specially developed for oaks coming from “Chalky” terroirs, whose less fertile soils give birth to very specific wood, very mineral.

The use of water and steam limits strong toasting aromas in order to reveal the fruit potential in the wine. The LF brings lightness, sweetness and elegance. Recommended for 6 to 10 months ageing.

 *Domaine Jacqueson - Rully*

 *Domaine Selosse - Champagne*

 *Domaine Fleury - Champagne*

 *Château de Chamirey - Mercurey*

 Red wine /  White wine



CLL: CHAUFFE LONG AND LIGHT

Lengthily heated on embers and a very low flame, CLL allows us to obtain a honey color penetrating for 3 to 5mm in the wood. This very light toast has a minimal aromatic impact on the wine and brings freshness and length, as well as tension and minerality. CLL fits very well with medium to long ageing (10 months or more).

 *Domaine Guillot-Broux - Mâcon*

 *Domaine Guy Amiot - Chassagne-Montrachet*

 *Domaine Larue - Saint-Aubin*

 *Château Haut Bailly - Pessac-Léognan*

 *Domaine des Perdrix - Nuits Saint Georges*

 *Maison Chapoutier - Vallée du Rhône*

CL: CHAUFFE LIGHT

CL, the lightest toast of our range, comes from a collaboration of many years with estates working on long ageing for their wines. We choose to combine this light toast with high quality oak: Haute Futaie and Prestige in order to bring tension and subtlety to the wine. The extra structure brought by the fresh wood suits particularly well high-quality vineyards and requires medium to long ageing to fully integrate.

 *Jean-Louis Chave - Vallée du Rhône*

 *Domaine de Villaine - Bouzeron*

 *Château de la Cree - Santenay*

 *Thibault Liger Belair - Nuits Saint Georges*

 *Clos de Tart - Morey Saint Denis*

 *Château de la Selve - Vallée du Rhône*

CLL +: CHAUFFE LIGHT LONG PLUS

This light toast was especially developed to get the very best out of the stony “Pierre” wood. In order to bring out the natural richness of these woods, we apply a quick “coup de flamme” within the last minutes of the toasting. CLL+ brings delicate smoky flavors, body and length while preserving freshness in the wine.

 *Alex Gambal - Beaune*

 *Domaine Rollin - Pernand-Vergelesses*

 *Domaine Yvan et Guy Dufouleur - Nuits Saint Georges*

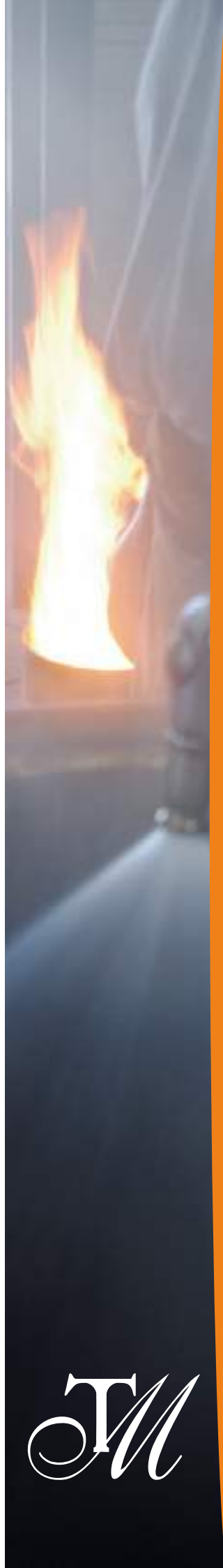
 *Maison Pichon - Vallée du Rhône Denis*

 *Taupenot-Merme - Morey Saint-Denis*

 *Domaine de Tholomies - Minervois*

	TOASTING with WATER			DRY TOASTING				
	LF	ST	GC	CL	CLL	CLL+	M	M+
Temperature	X	XX	XXX	X	X	X	XXX	XXX
Flame	X	XX	XXX	X	X	X _x	XXX	XXX
Water	XX	XX	XXX	X	X	X _x	X	X
Length	XXX	XXX	XXXX	X	XXX	XX	XX	XXX

NB: Water makes toasting penetrate deeper whilst reducing temperatures at the same time.





OUR CONTROL

QUALITY AND TRACEABILITY

By inaugurating its new building in July 2009, the Tonnellerie de Mercurey invested significantly in a production unit at the cutting edge of technology. The Tonnellerie's aim is to supply you with top-range barrels, made on an environment-friendly site that is the reflection of our main convictions: "putting the respect and traditions of our cooperage at the service of your wine".



Our privileged links with our NT Bois stave mill mean that we can guarantee:

- PEFC certified wood of French origin
- Total traceability "from forest to barrel"

ISO 9001 and ISO 22000 certification guarantee the control, homogeneity, traceability and reproducibility of our manufacturing process and our quality of service.

By working in close collaboration with laboratories dedicated to the world of wine, the Tonnellerie de Mercurey carries out regular tests on its wood and air & water supplies to avoid any possible chemical contamination of its products.

Our building was constructed following the guidelines used for wine-making premises in order to reduce pest risks.





The difference made by exactingness

From forest to wine, our teams comprised of forestry experts, confirmed stave-millers, artisan coopers and experienced oenologists offer you a complete range of rich, homogeneous skills.

The professionalism of our experts in each phase of your project guarantees a qualified personalized answer to all your requirements.

A man-sized family company endowed with a range of specific, recognized skills and know-how in all its activities.

This range of resources has enabled the Tonnellerie de Mercurey to position itself as an overall player in the oak cask market both in France and throughout the world.





M E R C U R E Y
F R A N C E

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