

PRODUCT LIST 2020

The Tonnellerie de Mercurey has long been a pioneer cooper, when we first introduced the barrels to Australia in 1992 we spoke about our unique approach, selecting oak based on grain versus single forest. Today, many coopers take this approach. Our distinction then, is still the same now. We believe in the quality of the oak itself rather than purely a perceived quality based on appellation. In TM Tradition range we have a selection of oak from three different forests, depending of its management, based around the grain and colour of the stave.

"I have been using Mercurey oak barrels for 21 years and they are ideally suited to my style of McLaren Vale Shiraz especially. Since I first started using them we have moved towards lighter toasting and larger formats. These days I am using all 500 lt puncheons and am very happy with the integration and the ability of the oak to let the fruit speak."

Steve Pannell winemaker SC Pannell

TM Tradition

An assemblage of 3 forests with grading of the grain and the colour of the stave

228L Burgundy Export / 225L Bordeaux Export

MEDIUM GRAIN: 24 Months ageing

TIGHT GRAIN SELECTION : 24 Months ageing

This is our classic blend, including woods from a minimum of 3 different forests, air-dried for 24 months in our stave mill. Mainly composed of tight grain stave sourced in forests still cultivated with the traditional TSF technique (Taillis sous Futaie), this blend provides an ideal support to our Tradition range of toast. We complete the blend with very fine grain staves to provide a little more backbone and a few medium.

VERY TIGHT GRAIN ASSEMBLAGE (GRAND CRU 3 YEARS) 36 Months



With the same spirit as our Tight Grain Selection, this blend includes woods from a minimum of 3 different forests, air-dried for 36 months in our stave mill. However, the proportion is here inverted with 2/3 of very fine grain staves, completed with thin grain staves and maximum one medium grain. This blend provides some more support to the wine and the high quality of the wood gives superior results in term of finesse and elegance.

SELECTION NICOLAS 30 Months ageing

Coming mainly from Futaie this selection of very fine grains is defined by a lighter or pinker colors to have a perfect mix of the oak aromatic profile and the Long and Light toast. This toast has minimal aromatic impact on the wine but adds a freshness and suppleness, which imparts to the wine brilliance and luminosity. To be used on long oak maturation 10 months*

HAUTE FUTAIE 30 months ageing

Coming exclusively from Haute Futaie forest. Only extra thin grain selected. This specific forestry management brings a high level of lignin in the oak, which will have a key impact on the wine. Fantastic in chardonnay.

M⁺⁺, GC toast only

ST, M, M⁺, GC toast

ST, M, M⁺, GC toast

CLL toast

ST, M, CL, CLL toast

"We have been searching for this style of oak for many years. From Chardonnay to Shiraz to Cabernet the range of treatments and the help we have received from the team is helping us refine the matches we make each year. Apart for the distinctive toast, complementary structure and fragrance it adds, the all important "consistency" is hard to beat!"

Larry Cherubino Winemaker Cherubino Wines

300 LITRES – Hogshead

MEDIUM GRAIN : 24 Months ageing

TIGHT GRAIN SELECTION : 36 Months ageing

VERY TIGHT GRAIN ASSEMBLAGE (GRAND CRU 3 YEARS) 36 Months

SELECTION NICOLAS 30 Months ageing

HAUTE FUTAIE 30 months ageing

500 LITRES – PUNCHEON

TIGHT GRAIN SELECTION : 36 Months ageing

VERY TIGHT GRAIN ASSEMBLAGE (GRAND CRU 3 YEARS)

SELECTION NICOLAS 30 Months ageing

HAUTE FUTAIE 30 months ageing **NEW**

600 LITRES

TIGHT GRAIN SELECTION : 36 Months ageing
(27mm and 40mm available)

700 LITRES

TIGHT GRAIN SELECTION : 36 Months ageing



M⁺⁺, GC toast only

ST, M, M⁺, GC toast

ST, M, M⁺, GC toast

CLL toast

ST, M, CL, CLL toast

ST, M, M⁺, GC toast

ST, M, M⁺, GC toast

CLL toast

ST, M, CL, CLL toast

ST, M toast only

ST, M toast only

PRODUCT LIST 2020

(continued)

Nicolas Tarteret, the owner of the cooperage, in the last twenty- five years, has identified the importance of the soil type in the forest and how it effects the growth, colour, grain size and aroma of the oak. This development is providing an evolution of our range and our approach in the Tonnellerie. This new offer is summarised in our Terroir range.

"Mercurey have been one of our regular suppliers of high quality French oak at Clonakilla for many years. We appreciate the high level of craftsmanship and the attention to detail that we find with this cooperage. Their commitment to innovation and product development with a range of oak selection programs and toasting regimes enable us to more easily match oak to the various Shiraz wines we make at Clonakilla. I am grateful too for the Mercurey team's commitment to customer service. I find them to be reliable and enthusiastic industry partners."

Tim Kirk Clonakilla

Terroir

An assemblage of 3 soil specific forests with grading of the grain and the colour of the stave
228L Burgundy Export - 225L Bordeaux Export

SELECTION CRAIE 30 months ageing

LF toast

Fine grain oak grown only under chalky soil. The 3 forests chosen for this selection are located on top of each hill in between Chablis and Champagne area. LF is our Light and Fruit-forward toast, is a lighter toast designed to respect the wine's fruit. We use water and steam in this medium-light toast to respect the wood's delicate structure and to prevent the development of strong toast aromas. Same oak selection as the Tight Grain Selection 24 months- Recommended for short ageing 6 to 10 months

SELECTION PIERRE - 30 months ageing

CLL⁺ toast

Fine & very fine grain oak which has grown only under rocky soil. Those 3 forests are located on top of several hills in the north of Burgundy and specific location in Vosges and North of France, Chatillon area. As a consequence the color and grain size may have important variation (even in the same stave)-

CLL+ is a light and long toast derived from our classic CLL toast and has been developed specially to get the best out of the "Pierre" wood. In the CLL+ toast, we replace the last minutes of (usual low-temperature) toasting from the CLL by a quick "coup de flame".

PRESTIGE - 36 months ageing

CLL or CL toast

Prestige selection of the selection of only extra thin grain selected our best Haute Futaie oak coming exclusively from sandy / Argilus soil, which could be interpreted by only clear pink colour. CL is born from an experiment with Domaine Dujac pushing the CLL boundary.

CL is an extremely light toast. A "cool fire" with a short toast period over a low flame of oak embers. The toasting is around half the time of CLL. The oak stays very fresh. This toasting has to be used on a very high quality grapes and very long oak ageing 20 months minimum to integrate the fresh oak.

300 LITRES-Hogshead and 500 LITRES PUNCHEON

SELECTION CRAIE - 24 months ageing SELECTION

PIERRE – 30 months ageing

PRESTIGE - 36 months ageing



LF toast

CLL⁺ toast
CLL or CL toast

"Mercurey is a unique and special cooper. The barrels are distinct in their toast style and have seriously good wood selection and handling offering remarkably fine tannins. We use Mercurey with our Chardonnay and find the aromatic influence to be complimentary and character building. The mouth feel is rarely outdone by any other cooper. These are high impact barrels with the second and third use also very valuable."

Virginia Willcock Winemaker Vasse Felix

Bordeaux

In recent years a collaboration with Chateau Haut Bailly, in Pessac Leognan, we have developed a specific Bordeaux range. Years of trials with the Chateau have now come to fruition and we can offer a range of Cabernet specific barrels. Based on the traditional 22mm thick staves, used extensively throughout the region.

225 L - Bordeaux 22mm

TIGHT GRAIN SELECTION : 24 months

CLL 22: Selection Nicolas 24 months

HAUTE FUTAIE with 24 months

225 L - Bordeaux 22mm Ferré Barré

PRESTIGE 22 - 24 months ageing



Only ST and M toast

CLL toast

Only ST and M toast

CLL toast or CL

"Mercurey oak has long been an important partner to my winemaking. The oak quality, and nuanced toast selections, make it one of the most versatile coopers available. The larger formats work particularly well with both old vine Hunter Shiraz and cool climate Pinot Noir. Some of the best wines I've made have included Mercurey in the mix."
Jim Chatto winemaker Chatto & Mount Pleasant.