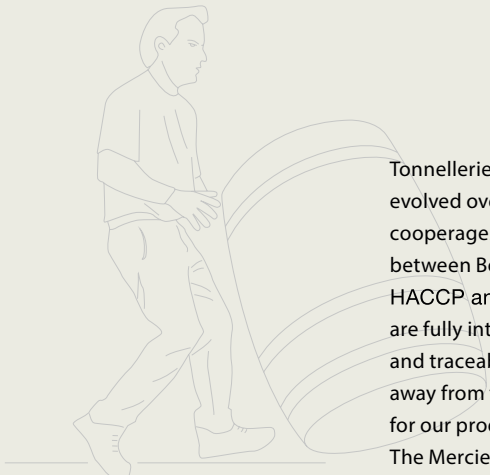




TONNELIER d'aujourd'hui

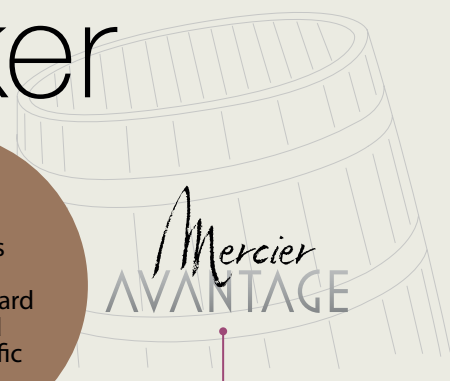


Tonnellerie Mercier was founded in 1960 and has constantly evolved over the years to become today one of the key French cooperages. It is situated in Barbezieux (Charente – France), between Bordeaux and Cognac and its production unit is HACCP and ISO 9001 certified. Mercier’s oak supplies are fully integrated, thus providing a guarantee of quality and traceability. Our stave mill, situated a few kilometers away from the cooperage, supplies 100% of the raw material for our production requirements.

The Mercier cooperage is perfectly in tune with modern trends and forward looking, and in order to satisfy your requirements, can offer both a wide range of products and specific original products.

MERCIER

Today’s barrel maker



The range Mercier Classique and Mercier Avantage, created for you by Tonnellerie Mercier, complete each other to suit all types of requirements.

MERCIER CLASSIQUE
Barrels, casks and vats : a range of standard products and products specific to the brand.



MERCIER AVANTAGE
Barrels and alternative products: a selection of products at a preferential tariff.

We take special care with the oak used to manufacture your wine-making and aging equipment : the raw material is carefully selected in the best French, American and Eastern European forests, seasoned in the open air in our wood yards (for a minimum of 24 months) and can be traced throughout the process, from the forest up to the barrel.

Our wish is to accompany you in the making of your wines, doing everything we can to enhance their qualities and specific characteristics, without ever dominating them.

The Mercier style ... is above all your own style!

The Mercier cooperage team is competent, dynamic and reactive and makes every effort to understand your requirements, to advise you and accompany you on a daily basis.



Specific barrels

Barrels

The Mercier Classique range is wide and diversified, and includes both standard barrels and barrels which are specific to the brand. Bordeaux barrels, Burgundy pieces and 300 liter containers and above can be found side by side with various finishings.



F de Mercier

- + French oak
- + Tight grain selection
- + Air seasoned in the wood yard for 36 months
- + Special finish
- + Limited production

Available models:



Recommendations and benefits:

Barrel meant for wines needing long period of aging, for well matured, strong wines, with a smooth and refined texture, fatty in the middle of the mouth, aromatic complexity, length.



AFFINITY

- + French oak
- + Tight and medium grain selection
- + Air seasoned in the wood yard
- + Specific bending of staves with water

Available models:



Recommendations and benefits:

The combination of tight grain and specific toast helps extract smoother tannins, thus respecting the fruit and its elegance. The combination of medium grain and specific toast helps accentuate freshness, minerality and fat.



HARMONY

- + French oak
- + Tight and medium grain selection
- + Air seasoned in the wood yard

Available models:



Recommendations and benefits:

This barrel brings great complexity through its tannins which give a harmonious structure to the wine and freshness to the grape varieties such as Sangiovese and Grenache which tend to have a great maturity and are sensitive to oxidation. Suitable for long aging, from 2 to 3 years.



ACACIA

- + French acacia
- + Air seasoned in the wood yard
- + Rigorous selection

Available models:



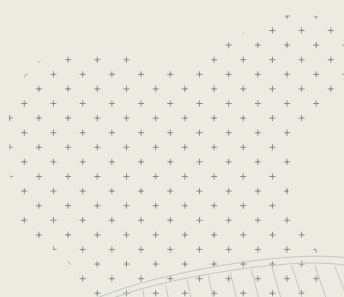
Recommendations and benefits:

Barrels made from acacia wood bring freshness and complexity to white wines. The acacia enhances the citrus fruit and floral notes. Recommended for a short aging period, between 8 to 10 months.





Standard barrels



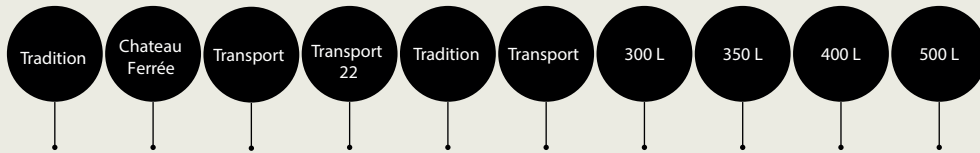
Bordelaise
225 L



Bourgogne
228 L



300 L
and more



	Tradition	Chateau Ferrée	Transport	Transport 22	Tradition	Transport	300 L	350 L	400 L	500 L
Wood maturation	24 months	24 months	24 months	24 months	24 months	24 months	24 months	24 months	24 months	24 months
Weight (kg)	45	45	48	45	50	50	63	69	76	90
Height (cm)	95	95	95	95	88	88	102	105	105	110
Diameter at the bilge (cm)	69	69	69	69	72	72	77	83	88	95
Diameter at the head (cm)	59	59	59	59	61	61	62	66	72	78
Rough thickness of staves (mm)	22	22	27	22	27	27	27	28	28	28
Rough thickness of heads (mm)	22	22	27	22	27	27	27	27	27	28
Iron hoops	6/8	8	6	6	6	8	8	10	10	10
Wooden hoops	4				8					
Head bar	2	2								

Also available :	American oak Available in 225 L and 300 L	Eastern European oak Available in 225 L
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The Mercier toast

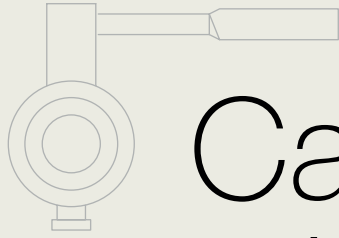
Light toast (LT) : emphasizing the fruit, bringing structure and fat

Medium toast (MT) : dominance of fruit and great aromatic complexity

Medium plus toast (MT+) : presence of toasted notes integrated with the elegance of the fruit

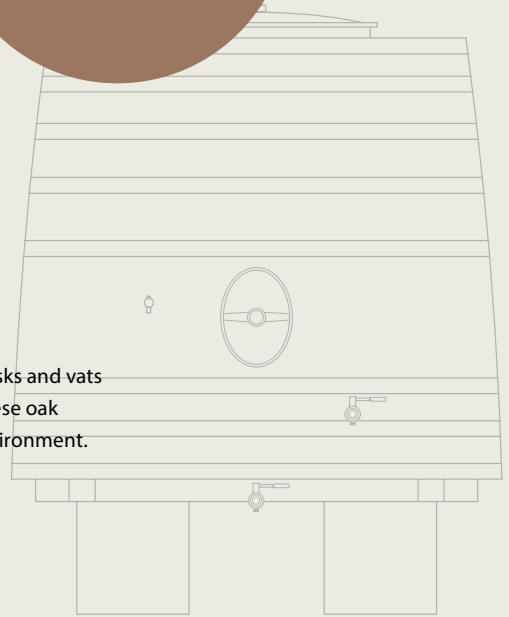
Heavy toast (HT) : presence of dominating empyreumatic notes





Casks & Vats

Furnishing your cellars with our tailor-made casks and vats is at the heart of Tonnellerie Mercier's craft. These oak masterpieces are perfectly at home in your environment.



Some essential details which need emphasizing:

Selection from the finest French forests

Maturation of timber in the wood yard over several years (from 2 to 5 years)

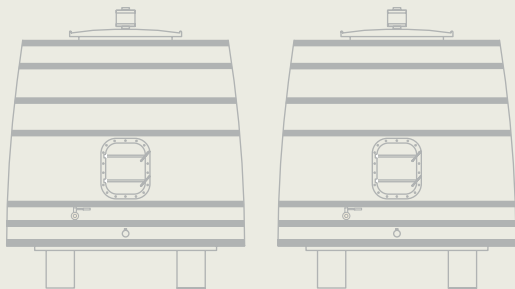
Cutting of wood respecting the thread

Traceability of raw material

Finishing to your personal specifications : sanding or finishing, linseed oil or coopers varnish, hoops painted in the color of your choice

High quality technical fittings to satisfy all your requirements:

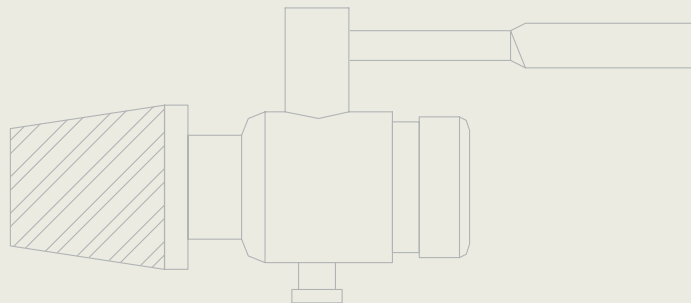
Top door equipped with safety grid to prevent falls, oval or rectangular front door, tasting tap, drain valve or front racking, heat exchangers



Dimensions

	30 hl	40 hl	50 hl	80 hl
Bottom diameter (m)	1.90	2.03	2.17	2.55
Top diameter (m)	1.60	1.73	1.85	2.20
Height (m)	1.65	1.83	1.96	2.20
Rough thickness (mm)	54	54	54	54
Finished thickness (mm)	50	50	50	50
Weight when empty (kg)	800	1000	1200	2000

Other sizes upon request.



Mercier's innovation

Vinification and aging vat with fully removable cap

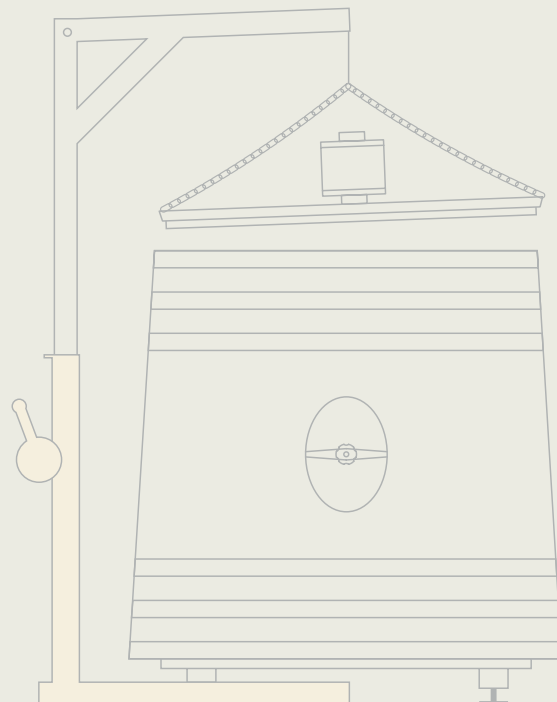
For quantities from 10 to 70 hl

Allows 100% access to the surface of the cap for plunging down operations

Pneumatic closing device

Easy and quick to handle by one single operator

Enables you to use your vat all year long



Alternative products

OAK IN ALL ITS FORMS

In the Avantage range, Tonnellerie Mercier also offers a selection of alternative products .

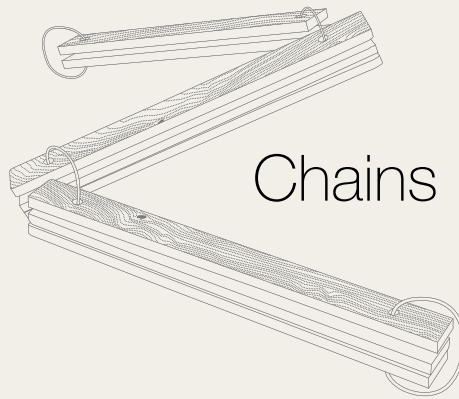
Coming from barrel quality oak from the finest forests, all the wood used is dried naturally in the wood yard for 2 years and undergoes strict quality controls.

Affordable and of high quality, Mercier's alternative products used for your red and white wines enable:

- Precise aromatic and structural contribution
- Reduction of vegetal characteristics
- Stabilization of the color
- Etc...



Staves



Chains



Chips

Powder



Cubes



Alternative products

OAK IN ALL ITS FORMS

Description of the range :

French and American Oak	Dimensions	Surface of contact	Recommended dose rate kg or units/100hl – lbs or units/1000 gal	Packaging
POWDER	-	-	-	18 kg bag
CHIPS	4 to 40mm	-	23 - 25kg 20 - 30 lbs	18 kg bag 9 kg infusion bag
CUBES	1 x 1 x 1.2 cm	-	57 - 80 kg 50 - 70 lbs	9 kg infusion bag
CHAINS	25 x 2.5 x 1.2 cm	-	1 set	Set of 34 units
STAVES	94 x 6.5 x 1.2 cm	-	400 - 500 pcs 160 - 190 pcs	Pack of 20 units
THICK STAVES	100 x 11 x 1.2 cm	-	200 -300 pcs 80 - 115 pcs	Pack of 20 units

Please note :

- **Traditional toast over brazier** : light, medium, medium plus, heavy & fruity toast
- **HACCP certified products**
- **Options subject to additional charge** : TCA & Brettanomyces analyses

Listen, propose, adjust... the whole of the Tonnellerie Mercier team is at your disposal.

