

• The Barrels



Bordeaux Château
Traditionnelle 225 Litres

Bordeaux Château
Ferrée 225 Litres

Bordeaux Transport
225 Litres

Bourgogne
Traditionnelle 228 Litres

Bourgogne
228 Litres

300 Litres

500 Litres

BARRIQUES MERCIER	Bordelaise 225 L				Bourgogne 228 L		Larger Volume			
	Bordelaise tradition	Bordeaux Château ferrée	Bordeaux transport	Bordeaux transport 22 mm	Bourgogne tradition	Bourgogne transport	300L	350L	400L	500L
Rovere Francese										
Wood age	24 mois	24 mois	24 mois	24 mois	24 mois	24 mois	24 mois	24 mois	24 mois	24 mois
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										
Blige (cm)	69	69	69	69	72	72	77	83	88	95
Head (cm)	59	59	59	59	61	61	62	66	72	78
Rough thickness										
Staves (mm)	22	22	27	22	27	27	27	28	28	28
Headings (mm)	22	22	27	22	27	27	27	27	27	28
Hoopings										
iron (number)	6/8	8	6	6	6	8	8	10	10	10
Chestnut	4				8					
Cross Bars (number)	2	2	2	2						

• The Mercier Toast, The Mercier Style

We want your wines to show their regional and varietal characteristics respecting your "terroir" and your vines. Without never overpowering them, wood must support them and enhance them. The Mercier style is made of elegance and "Finesse"... but above all, it's yours.

Light Toast (LT):

- Putting the fruit forward, enhancing body and structure of the wine.

Medium Toast (MT):

- Predominance of the fruit and very great aromatic complexity.

Medium Plus Toast (MT+):

- The toasty characters integrate with the elegance of the fruit.

Heavy Toast (HT):

- The empyreumatic notes are dominant.

• Traceability



HACCP Certification:
1695294-02



House code giving us all the informations about the wood lot used: origin, logging date, air seasoning time, grain type...

• Identification

Laser branding allows you to identify your barrel with its wood type and toast level.

It also provide customization with special brandings (logos..) according to your specifications.



- SPECIFIC BARRELS



- The F de Mercier

- Available in:
225 L, 228 L, 300 L and 500 L
- French Oak
- Fine grain selection
- Air seasoning time: 36 months
- Special finish
- Limited production, upon request

Expected results:

This high end barrel is aimed for longer ageing of powerful wines showing a good maturity.

Gives the structure more finesse, body to the mid palate, aromatic complexity and a longer finish.



- The Delicate Pinot

- Available in:
225 and 228 L
- French Oak
- Fine grain selection
- Air seasoning time: 24 months
- Specific water bending

Expected results:

This specific process allows the extraction of rounder tannins and respects the integrity and the elegance of the fruit.



- The Delicate White

- Available in:
225 and 228 L
- French Oak
- Medium grain selection
- Air seasoning time: 24 months
- Specific water bending

Expected results:

The grain tightness and specific bending/toasting regime enhance freshness, minerality and roundness of your white varieties.