



TONNELIER d'aujourd'hui





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Since its creation in 1960, Tonnellerie Mercier has grown into one of the leading French cooperage companies. Its production facility, located in Barbezieux (Charente - France), between Bordeaux and Cognac is HACCP certified.



TRACEABILITY

Tonnellerie Mercier takes a serious approach to traceability by ensuring the supply of French oak to the cooperage is completely seamless. The log-splitting workshop, located a few kilometres from the facility, provides 100% of the raw material needed for production.

PRODUCTS

On trend and forward-looking, always with your needs in mind, Tonnellerie Mercier offers a diversified product range and original offerings.



The large and diverse Mercier Classique range is structured around both brand-specific and standard barrels.

Bordeaux barriques, Burgundy pieces, and barrels of 300 litres and more are available in different finishes.



Tonnellerie Mercier also offers a selection of alternative oak products.

More info on the Vinotransform leaflet



F de Mercier

French oak
Fine grain selection
Yard seasoning for 36 months
Special finish
Limited production

Fût F de Mercier is destined for wines requiring long-ageing, with good ripeness and great power. Enveloping arefined structure, volume on the mid-palate, aromatic complexity, length.

CAPACITIES AVAILABLE
225L / 228L / 300L / 500L / 600L



AFFINITY

French oak
Fine grain selection
Yard seasoning for 24 months
Special bending process using water

For red wines:
The combination of fine grain oak and specific toast favours extraction of more integrated tannins, thus respecting the fruit and its elegance.

For whites wines:
The combination of medium grain oak and specific toast brings out freshness, minerality and weight.

CAPACITIES AVAILABLE
225L / 228L / 300L / 500L / 600L

TOASTS

Since 1960, Tonnellerie Mercier has become a master in the art of traditional toasting. Slow toasting to the core, at a controlled temperature, is characteristic of Tonnellerie Mercier, giving your wines volume on the mid-palate and length on the finish.

LIGHT TOAST (LT)

Fresh wood and minerality, highlighting the fruit, providing structure and volumewith a limited aromatic influence.

MEDIUM TOAST (MT)

Aromatic complexity (vanilla, floral, fruity, toasty), roundness and providing moderate structure.

MEDIUM PLUS TOAST (MT+)

Predominant presence of toasted notes (toasted bread, spices, toffee, chocolate), intense aromatic contribution.

HEAVY TOAST (HT)

Characterised by the presence of dominant woody, chocolate and roasted notes.

NEW

MINERAL

French oak
from a quaternary terroir
Yard seasoning for 24 months
Toasting by convection

Toasting by gentle and controlled convection, preserving the fruit and minerality of the wood and designed exclusively for the ageing of white wines.

Thanks to this perfect combination, the MINERAL barrel will allow you to give your white wines:
minerality, tautness, salinity

CAPACITIES AVAILABLE
225L / 228L / 300L / 500L / 600L



ACACIA

French acacia
Yard seasoning for 24 months
Rigorous selection

The acacia barrel brings freshness and complexity to white wines. It is characterised by its enhancement of citrus and floral notes. Recommended for short-ageing, between 8 and 10 months.

CAPACITIES AVAILABLE
225L / 228L / 600L

DUNE



SPECIAL TOAST

The Dune Toast completes the range of traditional Mercier toasts with a unique method combining a controlled toasting time and the use of a dedicated brazier with an air circulation system for a gentle and very lightly marked toast. It gives the wine suppleness, complexity and elegance as well as minerality and respect for its terroir.

«The details of a Dune are comprised of complexity and elegance»



VATS AND CASKS

Outfitting your cellars with made-to-measure vats and casks is part of Tonnellerie Mercier's core business. Made to your specifications, these oak masterpieces will fit perfectly into to your wine making program.

Selection from the finest French forests

Yardseasoning of the oak slices for several years (from 2 to 5 years)

Cutting of wood respecting the thread

Traceability of the raw material

Custom finishes: sanded or scraped, linseed oil or cooper's varnish, hoops painted in your choice of colour

Highest quality technical equipment to suit your needs: Top hatch equipped with anti-fall grid, oval or rectangular front door, tasting tap, draining or racking valve, heat exchangers.



VINOTRANSFORM

ALTERNATIVE OAK PRODUCTS

Coming from trees in the finest forests, the oak used is yard-dried naturally for 2 years and subject to strict quality controls.

Mercier alternatives for your red and white wines:

- Provide precise aroma and structure
- Reduce vegetal character
- Stabilise the colour

PRODUCTS





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