



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:



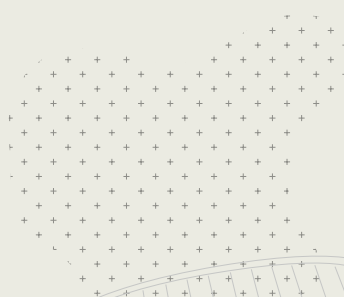
Recommendations and benefits:

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



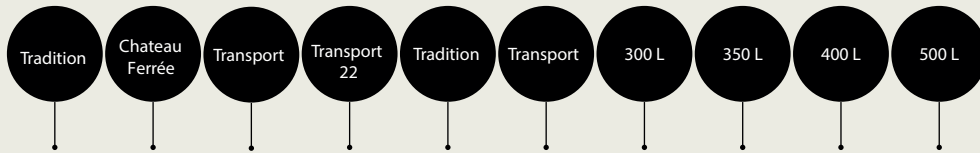
Bordelaise
225 L



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

