



**Tonnellerie de MERCUREY**  
**Burgundy, France**  
**2010 prices**

Nicolas Tarteret grew up in a family of French oak negotiants in Champagne. He founded **NT BOIS**, a dedicated stave splitting mill, in 1990. Tonnellerie **de MERCUREY** followed in 1992. This level of control over the raw oak ingredients is unique among Burgundian coopers.

Mr. Tarteret believes oak selection is the quintessence of the art of cooperage. Expert selection, slow seasoning, and fine-grain forest assemblage ensure consistency for **de MERCUREY**.

**De MERCUREY** toasting has evolved from continuous trials/evaluations in Burgundy and around the globe. The aim is to achieve harmonious wine without wood domination.

Specific house toasts are offered for Pinot Noir, Chardonnay and Syrah varietals. Proprietary toasts include Special, *CLL Chauffe light & Long*, *LF Light & Fruity* and *GC Grand Cru*.

<u>Barrel style</u>	<u>Quantity</u>	<u>Orders placed after May 1, 2010</u>
Burgundy export	1-9	695 Euros
Bordeaux export	10-19	690 Euros
	20-49	680 Euros
	50-132	670 Euros
	132+	665 Euros
300 liter hogshead	1-49	830 Euros
500 liter puncheon	1-49	1090 euros

Add ten (10) Euros to the export prices shown above for Burgundy traditional barrels. Three year air-dried fine grain oak is available for **40 Euros** more per barrel. Specific oak origins, *Grand Cru*, toasted heads and painted hoops each cost an additional 15 Euros. costs **15 Euros**. Prices are delivered duty paid to American Canyon, California or Amity, Oregon.

To order new **Tonnellerie de MERCUREY** barrels, please call our office at **(415) 457-3955** or E-mail us at: [staff@boswellcompany.com](mailto:staff@boswellcompany.com). Prices subject to change without prior notice.

1000 Fourth Street, Suite 640, San Rafael, CA 94901  
T. 415-457-3955 F. 415-457-0304  
[www.boswellcompany.com](http://www.boswellcompany.com)