

Mercier

PACIFIC RIM OENOLOGY SERVICES LTD
Postal: PO Box 1132, Blenheim 7240
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It is our pleasure to formally present New Zealand wineries the option to work with Pacific Rim Oenology and the barrels of artisan cooperage Tonnellerie Mercier.

With so many choices of cooperages and a generally very high standard of material and workmanship it feels very important to us to offer a real point of difference with the barrel selections we present to you.

Tonnellerie Mercier combine technological innovation with the tradition of selecting the best oak with traceability to forest source alongside the very highest specifications for barrel fabrication.

Mercier work specifically with the forests Berce (minerality), Tronçais (structure) and Hagueneau (volume, roundness). Each forest region is identified by its own unique soil profile that as with vines and wines, contributes to the identifiable sensory characteristics of the wood used in cooperage.

Quality, consistency and specificity are signatures of the Tonnellerie Mercier barrels across key measures of the forest of origin, toasting, assembly and service.

With a great many options within the catalogue of Mercier we have chosen to introduce this cooperage to New Zealand wineries with two of its very finest and versatile barrel selections for harvest 2023.

We invite you to discover more about Tonnellerie Mercier via the link

The Mercier logo, which is a stylized, handwritten-style script of the word "Mercier" in black.

Rebecca Allen (Director)

A handwritten signature in black ink, appearing to be "Rebecca Allen". The signature is fluid and cursive, with a long horizontal stroke at the end.



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An exceptionally even and gentle toasting process unique to Tonnellerie Mercier cooperage is at the heart of the “Dune” barrel. Applied to a specific “forest blend” of staves Dune is devised for the very finest wines where oak is a condiment to highlight your terroir elevating the expression of your wines aroma and palate while protecting its unique identity.

Dune is a unique barrel selection with regard to forest and the singular universal toasting for fine and elegant red wines.

Barrel	Size	Characteristics	Varieties
Tonn. Mercier “Dune”	228 L	<i>High intensity of fruit and identity of your terroir. Palate influence being length, tension and clear fruit focus complimentary to wines of great breed and elegance.</i>	<i>Prestigious Pinot noir and elegant examples of aromatic and elegantly structured Syrah. For medium to long maturation in oak.</i>

Nouvelle barrique



A white wine specific barrel devised to emphasise your terroir, with the tension, freshness and minerality that exemplifies the finest white wine fermented and matured in oak.

In developing Mineral Tonnellerie Mercier undertook in depth research to identify the Berce forest as the very best source of oak for pure expression and mineral savour. The very deep limestone soils on which the Berce forest is located impart their own “Calcaire” signature to the oak. This unique character of the raw oak material is then respected with 24 months air seasoning and the use of very gentle convection toasting.

The Mineral barrel is the culmination of seven years technical research to evolve a unique barrel selection with regard to forest and the singular universal toasting for fine white wine.




Barrel	Size	Characteristics	Varieties
Tonn. Mercier “Mineral”	228 L	<i>Purity of fruit, minerality, palate tension, finesse and length.</i>	<i>Prestigious Chardonnay, Sauvignon blanc & Chenin blanc. For medium to long maturation in oak.</i>



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PRICELIST

Barrel Style	Volume	Price	Number required
	228 L	\$1790.00	
 	228 L	\$1790.00	

Order Cut off 9 September 2022

Prices

- Prices are \$NZD inclusive of international freight.
- Indicated prices are plus costs of domestic distribution and plus GST.
- Prices above may vary based on exchange rate at the time of ordering. In this case this will be advised as soon as possible.

Enquire regarding.

- Format options (300, 350, 400, 500, 600 Litres)
- Discounts for multiple barrel orders (5+) or early payment discount.

Invoices will be issued on despatch of order for payment in full on 20th of the month following.

Please E-mail your order confirmation to info@pros.co.nz

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Order Confirmation

Winery name	
Purchase order number	
Contact person for order	
Contact person phone number & Email	
Accounts E-mail details and contact person	
Delivery Details Address	
Special Instructions (Hours of delivery, call before).	
Estimated delivery	TBA