

# Tonnellerie de Mercurey Toast List & Early Order Price Matrix\*

## **Our Toasts**

#### **CL** Chauffe Light:

♦A "cool fire" retains the purity and beautiful fresh oak characters of Haute Futaie & Prestige Selection wood.

#### **CLL** *Chauffe Light & Long:*

♦CLL amplifies wine flavors and aromas; precision, tension, luminosity; volume with a high-degree of transparency.

## **CLL+** Chauffe Light & Long Plus:

♦ Pierre Selection Oak; retains the transparency of CLL but with a touch of toast and slightly less precision.

#### LF Chauffe Light & Fruit-Forward:

◆Chalk Selection oak; faster integration; soft, appealing fruit characters; less tension than CLL.

#### M Maison (also M+):

♦Our house toast; M broadens the mid-palate and builds fruit volume; M+ generates more toast impact.

#### ST Special Toast:

Deep, elegant toast; ST gives shape and forward focus; a thread of spice and sucrosity carries vibrant fruit through a long finish.

#### GC Grand Cru:

♦GC generates richness, volume, and topography; cocoa notes and savory 'umami' palate characters.

## 2017 Early-Order Price Matrix

Orders received by April 21st are eligible for early order pricing below. After April 21st, add +30 EUR / barrel.

All pricing in EUR, DDP Coelho Warehouse, Amity, OR. Prices valid 1/1/17 – 12/31/17. Terms are Net 90 from ship date (regular orders) or Net 30 (stock barrels.)

	BGE 228L (27mm) / BX 225L (27mm)	CL	CLL	CLL+	LF	М	M+	ST	GC
Wood Selection	24 months Fine Grain Selection					765€	765€	765 €	780 €
	<b>36 months</b> Very Fine Grain Selection					815 €	815 €	815€	830 €
	Selection Nicolas (30 months)		815€				 		
	Haute Futaie Selection (30 months)	890 €	890 €			890 €		890€	
	Terroir Craie (Chalky Soil, 24 months)				780 €				
	Terroir Pierre (Rocky Soil, 30 months)			830 €					
	Terroir Prestige (Sand & Clay Soil, 30 months)	945€	945€						
	114L » 140L » 300L » 400L » 500L » 600L	CL	CLL	CLL+	LF	М	M+	ST	GC
Wood Selection	114L «Feuillette» Fine Grain Selection (2yr)					454 €	454 €	454€	469€
	140L «Chablisienne» (2yr / wood hoops / black hoops)		531€			531€		531€	
	300L Fine Grain Selection (3yr)					845€	845€	845€	860€
	<b>400L</b> Fine Grain Selection (3yr)					1,070€	1,070€	1,070€	1,085€
	500L Fine Grain Selection (3yr)			1,435€	1,335€	1,290€	1,290€	1,290€	1,305€
	<b>6ooL</b> Fine Grain Selection (3yr)					1,430 €		1,430€	
	<b>300L</b> Selection Nicolas (30 months)		910€	Е	BG Finishing: Tradition / Drouhin / Grand Cru +20				
	<b>400L</b> Selection Nicolas (30 months)		1,140€	Suc	BX Finishing: Chateau +5 Painted Hoops or Toasted Heads +1				+20€ +50€
	<b>500L</b> Selection Nicolas (30 months)		1,375€	<u>ja</u> F					+15€
	<b>6ooL</b> Selection Nicolas (30 months)		1,515€	, - v	Wood of Origin (Vosges, Nevers, CoF)**  Laser Marking & Silicone Bungs  Fig. 1				
	10-19 barrels -5€ per barrel 20-49 barrels -10€ per barrel ≥ 50 barrels -20€ per barrel 40′ Container -30€ per barrel	1		Agent ontact Info	Corey Guinnee corey@enologygroup.com / 971.237.5071				
	Solution			Age					