

# Tonnellerie MAURY

FRANCE

### HISTORY -

Tonnellerie Maury & Fils is a traditional fourth generation cooperage that originated along the "quai des chartrons quartier" of Bordeaux in 1893. It is in this area of the city along the Garonne river that wine barrels were loaded onto ships and exported to Britain and soon after, around the world.

Tonnellerie Maury specializes in the 225L Bordeaux barrel but also makes sizes up to 500L puncheons based on different oak grain tightnesses originating from different French oak forests from the center of France.

#### TODAY —

Tonnellerie Maury is now managed by Mathieu Maury who is a fourth generation cooper. Mathieu has a very strong reputation and image in the local Bordeaux market where 90% of his barrels are sold to Grand Cru Classé Châteaux in the region.

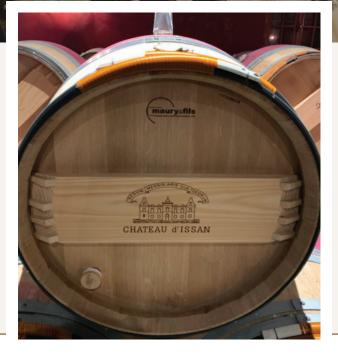
Mathieu's proximity to Bordeaux has allowed the brand to position itself as a preferred partner rather than a mere provider to Bordeaux's greatest Châteaux.

Tonnellerie Maury is part of the PEFC (Programme for the Endorsement of Forest Certification) which is the world's largest forest certification system that promotes sustainable forest management.

# STYLISTICALLY

Maury barrels focus on fruit purity, expression, aromatics and structure. The barrels allow the fruit to remain in focus while providing lift and fullness. They are delicate enough for a lighter vintage but have enough personality and impact to excel in warmer vintages and richer wine styles.





## STRONG POINTS

- Reputation is built on 225L Bordeaux style barrels
- Barrels are categorized on grain tightness and all of the oak comes from the center of France
- Special Toast, mc2





- Fire bent and fire toasted barrels
- Offers French oak barrels and puncheons (225L 500L)

	SAVE OF CITER I RENOIT CAR BARREE	SAN SE SENSE SAN VOLUME I RIGE BISSOCIATS
Product	Qty	FRENCH OAK 24 MONTHS AIR DRY
	1-11	966 €
Bordeaux Export (225L)	12-49	956 €
25/27 mm staves, 8 galvanized hoops	50-149	945 €
23/27 mm staves, o gatvamzeu noops	150+	935 €
	150+	935 €
	1-11	977 €
Bordeaux Export Thin Stave (225L)	12-49	967 €
20/22 mm staves, 8 galvanized hoops	50-149	957 €
	150+	947 €
Bordeaux Château Ferré (225L)	1-11	1,012 €
	12-49	1,002€
Barre crossing heads, no chestnut hoops,	50-149	992€
22mm staves, 8 galvanized hoops	150+	981 €
Bordeaux Château (225L)	1-11	1,047 €
	12-49	1,037 €
Barre crossing heads, chestnut hoops,	50-149	1,026 €
22mm staves, 8 galvanized hoops	150+	1,015 €
265L Export	1-11	1,036 €
Burgundy sized heads and Bordeaux length staves	12-69	1,014 €
25/27mm staves, 8 galvanized hoops	70+	1,004 €
	1-11	1,064 €
300L Hogshead	12-53	1,054 €
25/27mm staves, 8 galvanized hoops	54+	1,043 €
	1-11	1,133 €
350L Hogshead	12-53	1,123 €
25/27mm staves, 8 galvanized hoops	54+	1,112€
400L Puncheon	1-5	1,262 €
	5+	1,245 €
25/27mm staves, 8 galvanized hoops	J+	1,245 €
500L Puncheon	1-5	1,488 €
25/27mm staves, 8 galvanized hoops	5+	1,470 €
BARREL OPTIONS	MC <sup>2</sup>	TOAST LEVELS
Name		
	$\sqrt{\Box} = mc^2$	
3 Year Air Dry +33 €	V  — IIIC	■ Medium
Extra Tight Grain +40 €	+40 €	Medium Long
Head Toasting No Charge	T40 €	■ Medium Plus
Black Hoops +23 €	A unique extended light long double toasting	
	technique that caters to an elegant and fresh	
■ 600L Demi-Muid available upon request	expression of the varietal and promotes the	
	vineyard's typicities and complexities.	
Limousin or open grain French oak for		
spirits and wine available upon request	(Available on all barrel sizes)	
	(Available on all barrel sizes)	