

Tonnellerie MAURY



- 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.

Mathieu Maury explaining about the seasoning of staves.

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.



Barrels toasting at the cooperage in Bordeaux.



Row of Maury medium toast Bordeaux Château barrels at Château Léoville-Barton in St. Julien.

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
- Offers barrels made with Limousin open grain oak
- Special Toast, mc2





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

2021 MAURY USA PRICES

PLACE YOUR ORDER BY APRIL 15 AND TAKE DELIVERY BY JULY 1 TO SAVE: 52 € PER FRENCH OAK BARREL

ALL BARRELS FROM BOUCHARD COOPERAGES
CAN BE COMBINED FOR VOLUME PRICE DISCOUNTS

Product	Qty	FRENCH OAK 24 MONTHS AIR DRY Early order	FRENCH OAK 24 MONTHS AIR DRY LATE ORDER
Dandarus Francis (OCFI)	1-11	914 €	966 €
Bordeaux Export (225L)	12-49	904 €	956 €
25/27 mm staves, 8 galvanized hoops	50-149 150+	893 € 883 €	945 € 935 €
Pardanus Espart Thin Stave (2251)	1-11	925 €	977 €
Bordeaux Export Thin Stave (225L)	12-49 50-149	915 € 905 €	967 € 957 €
20/22 mm staves, 8 galvanized hoops	150+	905 €	957 € 947 €
	1-11	960 €	1,012 €
Bordeaux Château Ferré (225L)	12-49	950 €	1,002 €
Barre crossing heads, no chestnut hoops,	50-149	940 €	992 €
22mm staves, 8 galvanized hoops	150+	929 €	981 €
Bordeaux Château (225L)	1-11	995 €	1,047 €
·	12-49	985 €	1,037 €
Barre crossing heads, chestnut hoops,	50-149	974 €	1,026 €
22mm staves, 8 galvanized hoops	150+	963 €	1,015 €
265L Export	1-11	984 €	1,036 €
	12-69	962 €	1,036 €
Burgundy sized heads and Bordeaux length staves 25/27mm staves, 8 galvanized hoops	70+	952 €	1,004 €
25/27mm staves, o gatvamzed moops	70.	732 6	1,004 6
2001 Hagebood	1-11	1,012 €	1,064 €
300L Hogshead	12-53	1,002 €	1,054 €
25/27mm staves, 8 galvanized hoops	54+	991 €	1,043 €
	1-11	1,081 €	1,133 €
350L Hogshead	12-53	1,071 €	1,123 €
25/27mm staves, 8 galvanized hoops	54+	1,060 €	1,112 €
400L Puncheon		4.040.0	4040.0
	1-5	1,210 €	1,262 €
25/27mm staves, 8 galvanized hoops	6+	1,193 €	1,245 €
FOOL Duraham	4.5	1,436 €	1,488 €
500L Puncheon	1-5 6+	1,414 €	1,466 €
25/27mm staves, 8 galvanized hoops	0+	1,414 0	1,400 €
BARREL OPTIONS	M	C²	TOAST LEVELS
Name			
	$\sqrt{\Box} = mc^2$		■ Medium
3 Year Air Dry +33 €	V 💚 – IIIG		Medium Long
Extra Tight Grain +40 €	+40 €		■ Medium Plus
Head Toasting No Charge	A unique extended light long double toasting technique that caters		
Black Hoops +23 €	to an elegant and fresh expression of the varietal and promotes the vineyard's typicities and complexities.		
■ 600L Demi-Muid available upon request			
Limousin or open grain French oak for spirits	(Available on all barrel sizes)		
and wine available upon request			

To qualify for an early delivery price, your order must be confirmed by April 15 and delivered by July 1.

All prices above are listed in Euros (€) and include delivery to our Napa Valley warehouse.

Free winery delivery and price discounts are available for full container purchases. Please inquire.

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