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NTBois

Exploitation forestière
& fabrication de merrains

www.ntbois.fr

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**PHILIPPE
TARTERET**
10190 Estissac - France

Exploitation forestière
& Scierie

www.tarteret.com

3

**PARQUETERIE
de Bourgogne**

Parquet

www.parquet.fr

4

**O'BOBOIS
FRANCE**

Produits alternatifs

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TM
MERCUREY
FRANCE

Tonnellerie

www.tonnellerie-de-mercurey.com



French oak forests



France is a large country, with many forests, many terroirs and 2 species of oak - Sessile and Penducule. It is dangerous to generalize about a certain forest or certain style



So, in our experience, selecting the wood according to its origin and / or silviculture method is not enough because each tree is different even in the same plot. Even the same tree has different types of wood.



We believe that there are 4 key factors that will have a significant impact on the quality of oak:

The colour of the wood (and so the aromatics)

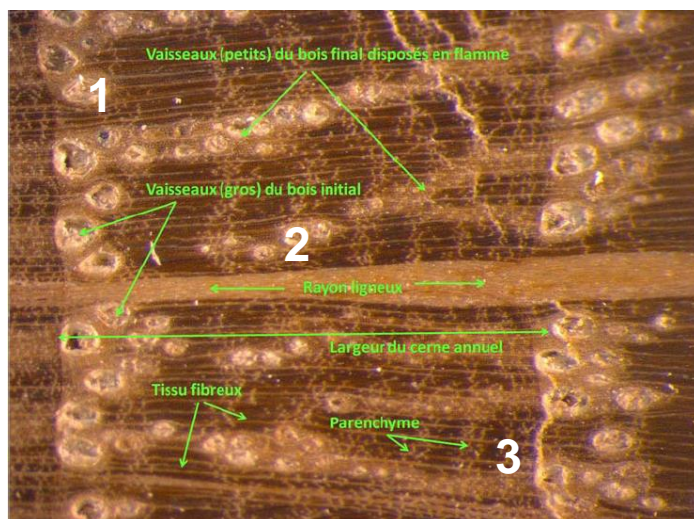
The size of the grain

The soil and terroir

The forestry



Depending on the competition (light, growth under cover, ...) or conditions (poor soil, low water content, ...) the tree grows more or less quickly.



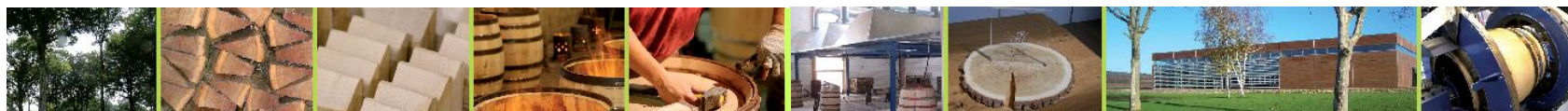
Spring wood (1)

Summer wood (2)

Autumn wood (3)

➡ Impact on density

➡ Impact on chemical composition
(cellulose, hemicellulose, lignin, tannin)



Terroir: reflect the nature & chemical composition of the oak, and especially for the reserves (lipide & hemicellulose) and the grain size.



Terroir sand & clay



Terroir chalk



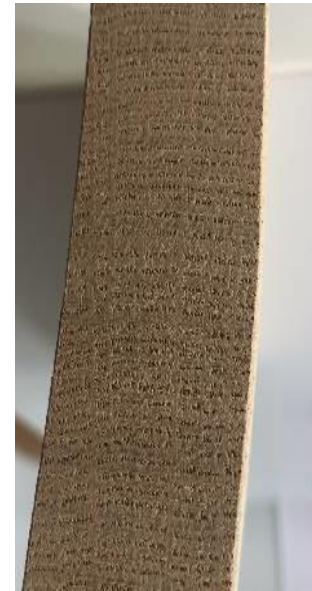
Terroir stone



Forestry Management: impacts the growth of the oak (height, diameter)
quantity of reserves



Taillis sous futaie
Heterogeneous growth



Haute - futaie
Homogeneous growth



Color variations are a direct consequence of soil composition, sap pressure, growth, forestry management, climate ...





Brown



Pink



Orange

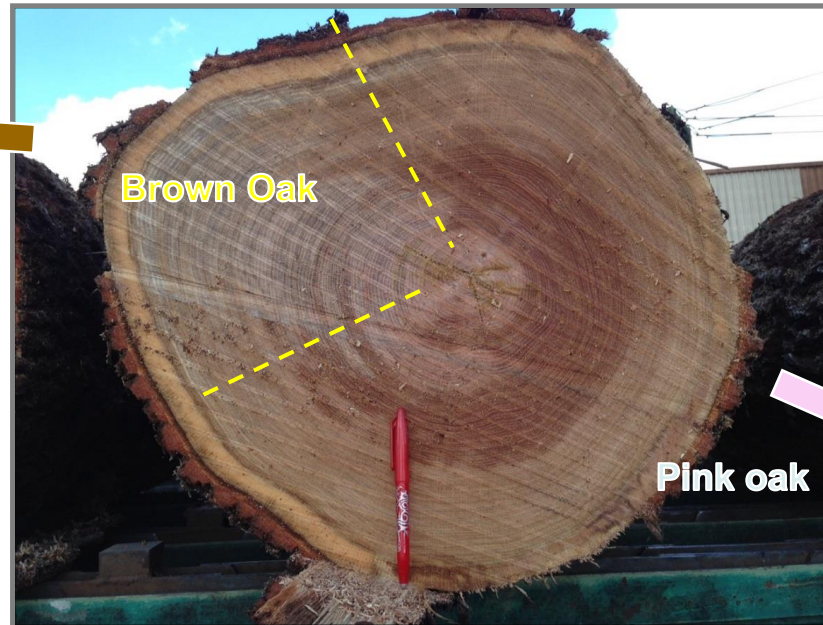
Brown : presence of ground compounds, moisture, fungi smell,

Pink: rocky soil, mineral smell,

Orange : sandy soil, sappy smell



The colour of staves



Incredible complexity and variation within the same tree, depending on the exposure of the trunk

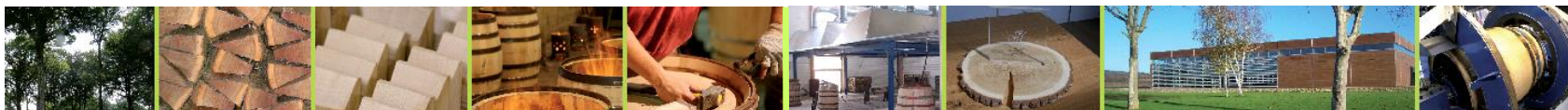


Our stave mill: NT Bois



All oak pallets are sorted by:

- Date (minimum 2 winters),
- Provenance (forest management and soil composition)
- Grain quality (fine and extra fine)
- Aromatic profile and colour (brown, pink and orange)



Wood yard

The goal is to wash/remove the sap from the wood and release the "coarse" tannins to avoid bitterness from the wood.

‘Seasoning’ is exactly what it says – we use the seasons to improve the organoleptic qualities of the wood.



SO....

in each forest, each tree will have its own individual characteristics.

There will be common aspects due to:

- Climate, forestry management, its species

BUT variations due to:

- Soil and the position of the stave within the tree

In order to ensure regularity in the quality of our wood, we can sort by grain, by colour, by origin or by a combination of all three.



FINE GRAIN SELECTION 2-YEAR

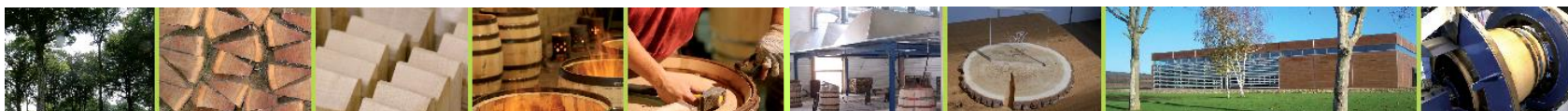
24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

This blend consists mainly of fine grain with additional of very fine grain and a few staves with grain sizes over 3mm

>3 mm: 4 staves // Fine grain: 18 to 20 staves // Very fine grain: 8 to 10 staves

Dedicated selection for “medium & heavy toasts”, where we are looking for a mix of “rich and long oak”

ST – M – M+ - GC



VERY FINE GRAIN ASSEMBLAGE 3-YEAR

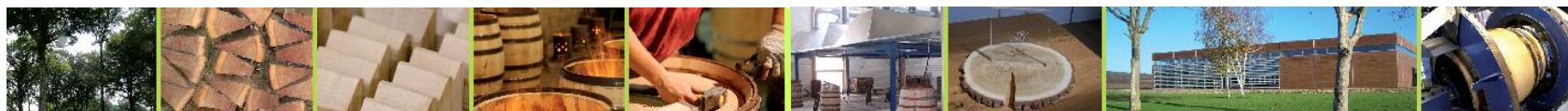
After 36 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

The blend consists mainly of very fine grain, with the additional fine grain sizes single stave with a grain size over 3 mm

>3 mm: 1 stave at the most // Fine grain: 10 staves // Very fine grain: 20 staves

The concept is identical to the 2-Year Fine Grain Selection but with higher criteria in terms of grain and colour.

Compared to the 2Y selection, more precision & finesse – more elegance due to a high level of ellagitannins ST – M – M+ – GC



Our selections of oak

SELECTION NICOLAS

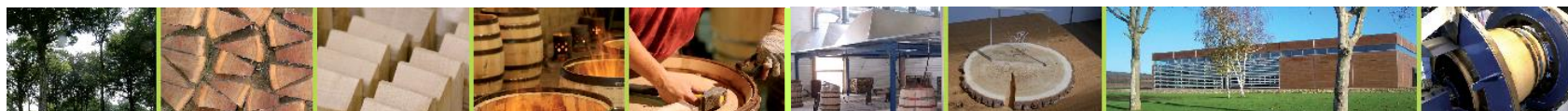
After 30 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated, we select wood from a minimum of three different forests.

This blend consists mainly of very fine grain, completed with fine grain sizes and a single stave with a grain size over 3 mm

>3 mm: 1 stave at the most // Fine grain: 10 staves // Very fine grain: 20 staves

This blend follows the same rules as the 3-Year Very Fine Grain Selection in terms of grain size. However the specific location of the forests and the quality of the soils chosen for the Selection Nicolas present lighter, pinker colors to perfectly match our CLL toast.

A dedicated blend of oak for our CLL toast, to bring elegance, length and freshness to your wines & to keep the fruit alive.



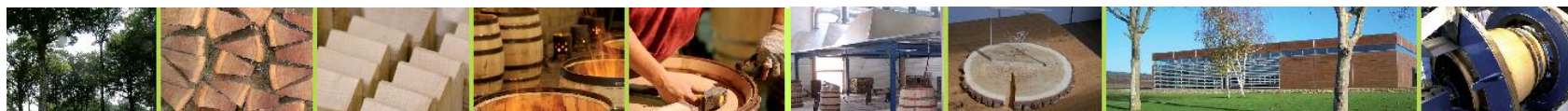
Our selections of oak

HAUTE FUTAIE

Haute Futaie is a selection of wood that comes solely from forests managed using this special technique. The trees are planted very densely (100,000 per ha) and are progressively thinned out during growth until, almost two centuries later, only 150 trees per hectare remain.

In these forests, the high level of competition pushes the trees upwards as they search for light. This produces extra-fine grain sizes with a special aromatic profile. The wood is air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

A higher level of freshness & precision given by this oak blend dedicated for CL & CLL toast – purity & crystalline effect



Our selections of oak

PIERRE SELECTION

“Pierre” wood comes exclusively from forests on the top of several hills in the North of Burgundy, where there are dry rocky soils - limestone.

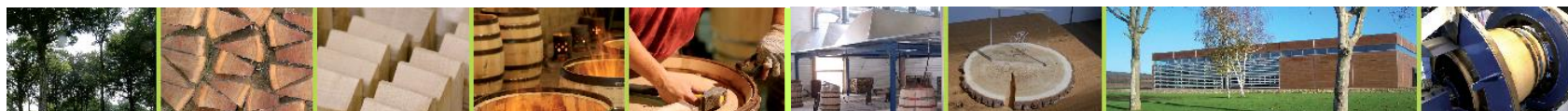
This results in lower and larger trees, with more chaotic growth. But they act as a vector for the mineral, poor soil. Like a vine they translate the energy of the soil into the tasting profile.

A single stave of this wood possesses different aspects of grain and color.

Pierre woods are air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

This quality is available in CLL+

It brings a more mineral finish.



Our selections of oak

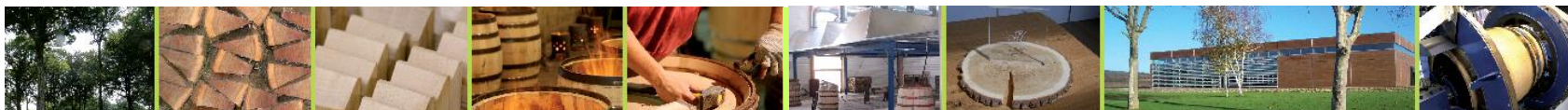
“CRAIE” OR “CHALKY” SELECTION

When fresh oak enters the stave mill we set aside from the chalky soils of Champagne and North Chablis. After 24 months of open air drying in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

We select the lightest colored woods from that stock. This wood is sourced from a minimum of three different forests with the same type of “terroir”.

Grain sizes from the Craie selection are identical to the 3-Year Fine Grain Selection.

A dedicated solution to highlight the best of the chalk terroir from Champagne – roundness, sweetness will help the wine, without any toasty notes.



Our selections of oak

PRESTIGE

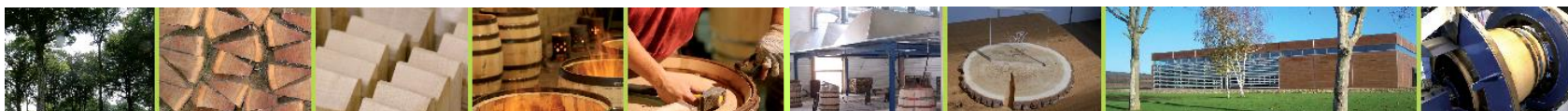
This specific blend comprises exclusively extra fine grain woods, from a selection of our best Haute Futaie oak grown solely on sandy / clay soil.

This is a unique and exclusive selection, presenting a clear pink color and mineral cedar-like smell. The pink color comes from the combination of the Haute Futaie forestry management and the specific sandy and clay terroir.

This wood is air-dried for 30 months in the high rainfall area of the Côte de Bar, Southern Champagne, where our stave mill is situated.

We find this quality of wood in certain small state-owned forests.

An exclusive oak selection, made after several sortings of colour and grain, our process will bring purity and structure (length & width dimension) to your wine – for long ageing...



The Tonnellerie de Mercurey offers a **unique proposition**:

- A cooperage driven by its stave mill – the raw material dictates the finished product
- Historically TM was known for heavy, impactive toasts (which we still offer)
 - Our knowledge and experience has led us to find **purier, more terroir-driven woods**
 - So now we can offer **light, subtle and refined toasts** that can lift and showcase your wines.
 - Our **toasts are dictated by our wood**, not the other way round.
- TM has one of the **broadest and most adaptable ranges of wood/toast combinations** on the market – suitable for all varieties, in all styles.

