



Mathieu Maury explaining about the seasoning of staves.

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.



Barrels toasting at the cooperage in Bordeaux.



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

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.

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, *mc*²




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

2022 MAURY USA PRICES

PLACE YOUR ORDER BY MARCH 15 FOR BEST PRICING

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

Product	Qty	FRENCH OAK MARCH 15	FRENCH OAK APRIL 15	FRENCH OAK LATE ORDER
Bordeaux Export (225L) 25/27 mm staves, 8 galvanized hoops	1-11	985 €	1,005 €	1,025 €
	12-49	975 €	995 €	1,015 €
	50-149	962 €	982 €	1,002 €
	150+	952 €	972 €	992 €
Bordeaux Export Thin Stave (225L) 20/22 mm staves, 8 galvanized hoops	1-11	997 €	1,017 €	1,037 €
	12-49	987 €	1,007 €	1,027 €
	50-149	976 €	996 €	1,016 €
	150+	964 €	984 €	1,004 €
Bordeaux Château Ferré (225L) Barre crossing heads, no chestnut hoops, 22mm staves, 8 galvanized hoops	1-11	1,034 €	1,054 €	1,074 €
	12-49	1,023 €	1,043 €	1,063 €
	50-149	1,013 €	1,033 €	1,053 €
	150+	1,000 €	1,020 €	1,040 €
Bordeaux Château (225L) Barre crossing heads, chestnut hoops, 22mm staves, 8 galvanized hoops	1-11	1,071 €	1,091 €	1,111 €
	12-49	1,060 €	1,080 €	1,100 €
	50-149	1,048 €	1,068 €	1,088 €
	150+	1,037 €	1,057 €	1,077 €
265L Export Burgundy sized heads and Bordeaux length staves 25/27mm staves, 8 galvanized hoops	1-11	1,059 €	1,079 €	1,099 €
	12-69	1,036 €	1,056 €	1,076 €
	70+	1,026 €	1,046 €	1,066 €
300L Hogshead 25/27mm staves, 8 galvanized hoops	1-11	1,089 €	1,109 €	1,129 €
	12-53	1,078 €	1,098 €	1,118 €
	54+	1,067 €	1,087 €	1,107 €
350L Hogshead 25/27mm staves, 8 galvanized hoops	1-11	1,162 €	1,182 €	1,202 €
	12-53	1,151 €	1,171 €	1,191 €
	54+	1,139 €	1,159 €	1,179 €
400L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	1,298 €	1,318 €	1,338 €
	6+	1,280 €	1,300 €	1,320 €
500L Puncheon 25/27mm staves, 8 galvanized hoops	1-5	1,538 €	1,558 €	1,578 €
	6+	1,514 €	1,534 €	1,554 €

BARREL OPTIONS	MC ²	TOAST LEVELS
<p>Name</p> <hr/> <p>3 Year Air Dry +40 €</p> <p>Extra Tight Grain +40 €</p> <p>Head Toasting No Charge</p> <p>Black Hoops +30 €</p> <ul style="list-style-type: none"> ■ 600L Demi-Muid available upon request ■ Limousin or open grain French oak for spirits and wine available upon request 	<div style="text-align: center;">  <p>√ = mc²</p> <p>+40 €</p> <p>A unique extended light long double toasting technique that caters to an elegant and fresh expression of the varietal and promotes the vineyard's typicities and complexities.</p> <p>(Available on all barrel sizes)</p> </div>	<ul style="list-style-type: none"> ■ Medium ■ Medium Long ■ Medium Plus

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March 15 and April 15 prices require delivery acceptance as early as June 1 and July 1 respectively.

All prices above are listed in Euros (€) and include delivery to either our Napa Valley, CA, Portland, OR or Walla Walla, WA warehouse.

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

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