



TONNELIER d'aujourd'hui

NEW TOASTING

DUNE

After many years of research with our customers and observing how wine making and oak ageing processes were evolving, we noticed a growing trend going towards respect for the fruit, the terroir and an expression of place with individual style. **In essence, this is the rigorous pursuit of elegance.**

Being true to our mission to be today's cooperage, Tonnellerie Mercier demonstrates innovation once again by proudly introducing our newest barrel « Dune ».

What's in a Name?

On a sand dune, gently flowing edges and contours of wind-blown sand are so defined to the eye, yet soft to the touch. The details of a Dune are comprised of complexity and elegance; Like great wines.

What is Different?

Tonnellerie Mercier has spent years perfecting a brand-new toasting regime which is a complete departure from tradition. Dune is the newest toasting method of the Mercier range. We have achieved a certain level of depth of toast without a severity of temperature which is beyond comparison.

What will it do in Your Wine?

Dune stands for the **roundness** and the **suppleness** you need to keep the focus on your fruit.

Dune stands for the color of its toasting, with **restraint and depth** to accept the quality of the wood.

Dune stands for the **respect of the terroir**, the **minerality**, the **expectations of the vineyard**.

Available in all size from 225 L to 500 L