

DUNE



NEW TOASTING : RESPECT FOR THE TERROIR

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

Our goal: the rigorous search for expression and elegance.

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

A NAME

On a sand dune, gently flowing edges and contours of wind-blown sand are defined to the eye, yet soft to the touch.

The details of a DUNE are both complex and elegant; like great wines.

NOVELTY

Tonnellerie Mercier has spent years perfecting a new toasting regime which is a complete departure from traditional methods.

DUNE is the newest toasting method of the Mercier range. We have achieved a certain depth of toast without severity of temperature which is beyond comparison.

WITH YOUR WINES

DUNE stands for the roundness and suppleness for your wines in order to keep the focus on your fruit.

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

DUNE stands for respect of the terroir, the minerality, and the expectations of the vineyard.

