

**Grape varieties**

Red Grenache from Bruno Duchene and Fer Servadou from  
Nicolas Carmarans 50 year old vines

**Origin**

France, Roussillon, Banyuls-sur-Mer

**Soil**

Slate in Banyuls for Grenache, granitic sands in Auvergne for Fer  
Servadou

**Vinification**

whole grape harvest, maceration for 15 days in oak vats,  
alcoholic fermentation with indigenous yeasts

**Ageing**

9 months in oak barrels

**Characteristics**

Red, Natural, Still, Profound and complex

**Properties**

Alcohol: 12,5 %, SO2: <10, Residual sugar: <2 g/l

**Also appears in:**

Price: Más de 50€



# BRUNO DUCHÊNE MAXIMUS DE LA PASCOLE

BRUNO DUCHÊNE, Banyuls-sur-Mer

2024 15908 MAGNUM

# NATURAL