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BRUNO DUCHÊNE MAXIMUS DE LA PASCOLE

BRUNO DUCHÊNE, Banyuls-sur-Mer

2024 15908 MAGNUM

NATURAL



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 Auverge 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€