

Grape varieties

Red, grey and white Grenache (90%) and Carignan (10%) from
70-year-old vines

Origin

France, Roussillon, Banyuls-sur-Mer

Soil

slate

Vinification

maceration for 10-15 days with 65% of the stalk, alcoholic
fermentation with indigenous yeasts in amphorae

Ageing

6 months in used oak barrels

Characteristics

Red, Natural, Sweet, Profound and complex

Properties

Alcohol: 16,5 %, Residual sugar: 70 g/l



BRUNO DUCHÊNE LE BANYULS DE MÔMAN

BRUNO DUCHÊNE, Banyuls-sur-Mer

2022 15905 75 CL

NATURAL