

Grape varieties

100 % Chardonnay

Origin

France, Roussillon, Banyuls-sur-Mer

Soil

clayey-calcareous in the Côte Châlonnaise

Vinification

direct pressing, alcoholic fermentation with indigenous yeasts
in stainless steel tanks (50%) and oak foudres (50%)

Ageing

8 months in stainless steel vats and oak foudres

Characteristics

White, Natural, Still, Profound and mineral

Properties

Alcohol: 12,5 %, SO2: <20, Residual sugar: <2 g/l

Also appears in:

Price: 20 - 50€



**BRUNO DUCHÊNE
CORPO MALTESSE
BLANCO '25**

BRUNO DUCHÊNE, Banyuls-sur-Mer

2025 15914 75 CL

NATURAL