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BRUNO DUCHÊNE L'ANODINE

BRUNO DUCHÊNE, Banyuls-sur-Mer

2022 15904 MAGNUM
2021 15904 MAGNUM

NATURAL

Grape varieties
Garnacha tinta (40%), Cariñena (30%), Garnacha gris (30%)

Origin
France, Roussillon, Banyuls-sur-Mer

Soil
slaty

Vinification
whole vintage, lightly steeped, maceration for 7 days, alcoholic fermentation in DAI with indigenous yeasts

Ageing
9 months in fudres of 400 l and oak barrels

Characteristics
Red, Natural, Still, Profound and complex

Properties
Alcohol: 14 %, SO2: 16, Residual sugar: <2 g/l

Also appears in:
Price: Más de 50€

