

Bruno Duchêne

Profile

In a past life, Bruno Duchêne was a wild mushroom distributor in the Loire valley. Today, he lives in the town of Banyuls, where he produces dry reds from some of France's hardest to work vineyards.

Bruno owns 4 hectares spread over 4 parcels, all on schist but with enough exposition and micro-climate variations to keep things interesting. Banyuls and Collioure's vineyards are notorious for being extremely low yielding and very difficult to work mechanically, which has subsequently led to an ever-increasing abandonment of these legendary sites.

The vines are worked organically, and because of the region's ideal climate, Bruno averages only 3 sulfur treatments a year (this is an extremely low number). And because odium is not an issue here, copper is never used. The wines ferment spontaneously in tank, then are racked to barrel for aging. Sulfur is only added at bottling, if at all (the 2011's saw no added SO₂).

Bruno produces three red wines: *La Luna*, *Pascole* and *Anodine* (the latter only available in magnum). All three are made with Grenache, but instead of highlighting different terroirs with separate bottlings, Bruno bottles based on his various agricultural practices. For *La Luna*, he lets grass grow free. *Pascole* is partially plowed by hand. Finally, *Anodine* represents the areas that are impossible to work mechanically, and where the soil work has to be done 100% by hand (except for a tiny plot where a horse has room to till and plow). He also produces a white, *Vallpompò*, from Grenache Blanc.