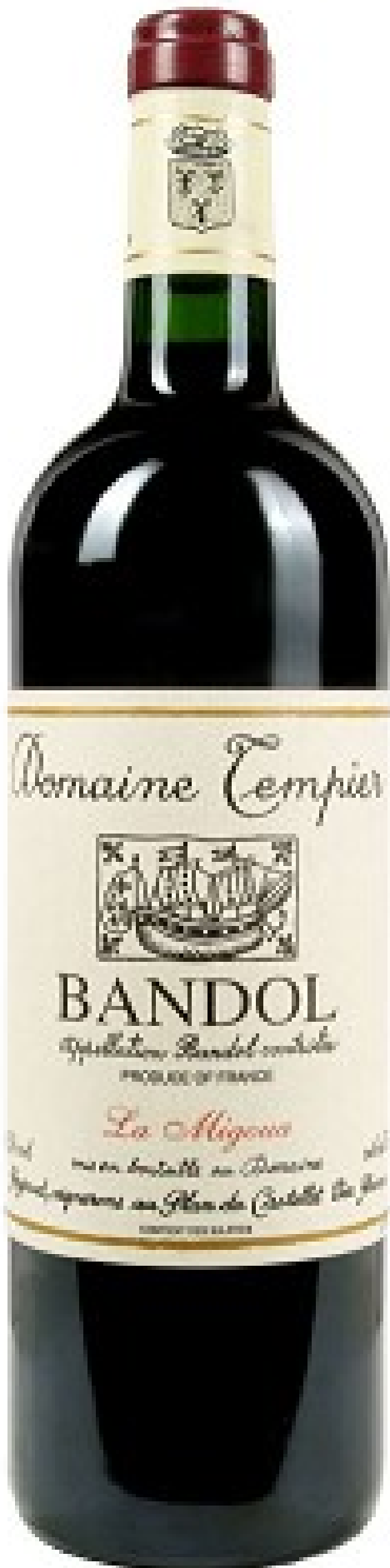


Domaine Tempier "La Migoua" Bandol red 2021 MAGNUM

Product price:

€175.00



Product features:

Area: PROVENCE

Winemaker: Daniel Ravier (Domaine TEMPIER de la famille Peyraud)

Vintage: 2021

Appellation: Bandol

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

RVF: 96/100

Cépage dominant: mourvèdre

Product short description:

95/100 RVF. One of the rare parcel wines from the domaine. Forbidden to touch for a few years!

Product description:

PRESENTATION OF THE DOMAINE TEMPIER
+ ALL ITS OTHER WINES IN STOCK

Comments on this

Domaine Tempier "La Migoua" Bandol red 2021 MAGNUM

RVF Guide to the Best Wines of France 2024 (August 2023): **95/100**. *La Migoua 2021 on the clay-limestone of the Trias still retains its splendor in a rather unexpressive setting, to be awaited.*

Technical sheet written by the domaine :

Located in the municipality of Beausset, this lieu-dit is perched on the southern slope of the Beausset-Vieux massif on a clay-limestone soil (Muschel-kalk from 200 million years ago underground) with a great variety of surface soils: stony, then red clays, ochres, and sometimes almost blue.

The average altitude of this terroir in the shape of a circus is 270 meters. The cuvée "La Migoua" contains between 50 and 65% mourvèdre depending on the year. The proportion of cinsault is significant, especially on the south-facing slope of La Louffe. Often more animalistic than the other cuvées, La Migoua demonstrates great complexity. It is a wine with subtle aromas and a beautiful

balance, promising a long aging potential.

La Migoua is a well-known and characteristic site of geological thrust, often studied for its very interesting complexity. Here, one finds an outcrop of soils much older than those in the rest of the appellation. Indeed, we encounter the case of "subduction plate," meaning the process of one tectonic plate sinking beneath another. During the Alpine folding (orogeny phenomenon), the underlying soils have come to rest upon younger soils.

Another particularity is the enormous geological fracture of Val d'Arenc, which brings to the surface at La Migoua successive strata dating from the Trias.

It is in this wild environment alternating between garrigue and pine forests that the vineyard plots are interwoven.

GRAPE VARIETIES: Mourvèdre (50%), Grenache (20%), Cinsault (26-28%), Syrah (2 to 4%). Average age of the vines is 40 years.

TERRIOR: 6 ha in the municipality of Beausset-Vieux. Clay-limestone soil, MUSCHEL-KALK era: 200 million years, altitude of 180 to 270 m on slopes. Exposure 2/3 full south, 1/6 to the east, 1/6 to the west.

CULTIVATION: Traditional mechanical and manual soil work (on terraces), without herbicides. Reasoned monitoring of health status without the use of chemical molecules. Green harvesting to select the load of the vines and achieve a yield of 30 to 35 hl/ha.

HARVEST: Manual harvesting in 30 kg crates. Sorting in the vineyard and at the cellar.

VINIFICATION: Traditional vinification with total destemming and indigenous yeasts. Fermentation lasts from 15 days to 3 weeks at regulated temperature in stainless steel or concrete tanks. Aging in oak foudres (25 to 75 hl) for 18 to 20 months with secondary fermentation, known as malolactic. Bottling without fining or filtration.

TASTING: A lot of charm for this complex and characterful wine, with a wild and fresh nature. Its balance makes it a great wine for aging.