

Domaine de Terrebrune Bandol red 2020



Product price:

€205.92

Product features:

Area: PROVENCE

Winemaker: Reynald Delille (TERREBRUNE)

Vintage: 2020

Appellation: Bandol

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 96/100

Cépage dominant: mourvèdre

Alcool: 14

Product short description:

Terrebrune is the other institution of Bandol, alongside Tempier. A mythical yet discreet domaine, experiencing a renaissance with the arrival in 2020 of Jean d'Arthuys alongside the Delille family, the historical guardians of the Temple Terrebrune. **96/100 RVF.**

Product description:

PRESENTATION OF DOMAINE DE TERREBRUNE
+ ALL ITS OTHER CUVÉES IN STOCK

Comments on this

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La Revue du Vin de France - May 2025 - Special Issue Collection No. 3 : 96/100. *"It displays a material with perfect extraction, a nose built on black fruits, truffle, and wrapped in soft oak. On the palate, everything is complexity and charm: the tannin opens with flair without disturbing the freshness of a radiant bitter finish. This is called balance."*

La Revue du Vin de France (K. Valentin, Oct. 2024): 96/100. *The domaine is the only one located on the southern face of Gros Cerveau. Its Triassic terroir adds to the uniqueness of this vintage. The red 2020 displays a material with perfect extraction, a nose built on black fruits, truffle, and wrapped in soft oak. On the palate, everything is complex and charming: the tannin opens with flair without disturbing the freshness of a radiant bitter finish. This is called balance.*

Technical sheet written by the domaine:

Grapes: Mourvèdre 85%, Grenache 10%, and Cinsault 5%

Climatology: This 2020 vintage was marked by abundant rainfall in autumn and winter, as well as a very dry and hot spring and summer.

Thanks to our meticulous work in the vineyard, as well as our rigorous manual and selective harvesting, the delicious and complex balance of Mourvèdre, the king grape of Bandol, is expressed.

Winemaking: Organic farming from the start, preserved organic life of the soil, natural cover crops. Average age of the vines is 30 years. Strict selection of the best grapes (manual harvest and sorting table), control of yields (32 hectoliters/hectare). Fermentations with indigenous yeasts. Transport of grapes in bins and vinification by gravity without pumping. Maceration of 2 to 3 weeks with daily pump-overs to extract all the noble material from the grape that will reveal the most precise expression of our terroir. Aging in oak foudres (25 to 60 hl) in our underground cellar at the heart of our Triassic rocky subsoil. Thus, for 18 months, the wine will capture all its telluric strength. Racking according to lunar rhythms to enhance it through a final blend. No additives in the wine except for a minimal dose of sulfites.

Tasting: Its charm is enhanced by flavors of spices and red fruits. Its iodized nose and saline flavors highlight its aromatic freshness. Without excessive opulence, it continues on the palate with beautiful delicate bitterness of great tension. The tannins are soft and provide a fine structure, marking a wine that is straight and deep,

reflecting its terroir.

It is a refined wine that can be enjoyed now and will be a pleasure to follow over time (>30 years!)

This wine allows for very classic gastronomic pairings with meats and game, but also more daring ones, such as fish, even lobster.