

Domaine Tempier Bandol "Lulu et Lucien" red 2022



Product price:

€258.00

Product features:

Area: PROVENCE

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

Vintage: 2022

Appellation: Bandol

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 94/100

Cépage dominant: mourvèdre

Alcool: 14

Product short description:

Favorite and 94/100 RVF. It will age advantageously for a few years, but it is not a crime to taste it right after its release from the domaine (where it has already mellowed for some time since bottling), in the autumn of 2024. There are tannins, of course, but already all in softness, a delight.

Product description:

PRESENTATION OF DOMAINE TEMPIER **+ ALL ITS OTHER CUVEES IN STOCK**

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Domaine Tempier "Lulu et Lucien" Bandol red 2022

RVF Guide to the Best Wines of France 2025 (Sept. 2024): **Favorite** and **94/100**. *Lulu and Lucien (in homage to the founders of the domaine), is an entry-level cuvée with lace-like finesse: delicacy on the nose, harmony on the palate, overall elegance, it's the cuvée to open while waiting for the others...*

Technical sheet written by the domaine :

In 2020, Mrs. Lucie Peyraud, better known as Lulu, passed away just after the harvest at the age of 103. She joined her husband Lucien in the Paradise of winemakers.

To express our gratitude towards these two historical figures of the domaine (and the region!), the family decided to rename our base cuvée, often called "Classique", to "Lulu & Lucien".

We wish you a pleasant discovery of this new label and this wine, both energetic and substantial, just as they both were.

In memory of Lulu and Lucien!

A masterful blend of the different terroirs that make up the Domaine Tempier, this wine is composed of 70 to 75% mourvèdre depending on the vintage, combined with grenache and cinsault, and a small touch (2%) of old carignan.

It is a fruity and balanced wine that is enjoyable to drink after 3 or 4 years but develops a beautiful bouquet of tertiary aromas (leather, animal, underbrush) with a bit more age.

Its balance allows it to last up to 15 years or more. The classic cuvée includes a blend of different terroirs. In the lieu-dit "petit moulin de la Cadière", the vineyard extends over slopes arranged in terraces facing south, with the soil's uniqueness distinguished by the presence of rudist limestones (bivalves from the Lower Santonian - 85 Ma).

Around the domaine, there are quite heavy clay soils in some areas, relatively less in others; even though these clays are quite compact, there are also colluvial horizons (strata) that are more loamy-sandy, which might seem to play a minor role but are very interesting as they are very draining and not

very rich, thus bringing a lot of finesse to the wines.

GRAPE VARIETIES: Mourvèdre (70 to 75%), Grenache (14 to 16%), Cinsault (8 to 9%), Carignan (2 to 3%).

TERRIOR: Clay-limestone - A set of various plots of the domaine.

CULTIVATION: Traditional mechanical and manual soil work (in 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 38 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 for 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 malolactic fermentation. Bottling without fining or filtration.

TASTING: Intense ruby color. Nose of black fruits. Beautiful balance on the palate. Present yet soft tannins. Tertiary aromas will emerge at 5/6 years of age, revealing notes of leather, underbrush, and small red fruits..