

Domaine Tempier "La Migoua" Bandol red 2022



Product price:

€225.00

Product features:

Area: PROVENCE

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

Vintage: 2022

Appellation: Bandol

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 95/100

Bettane + Desseauve: 96/100

Cépage dominant: mourvèdre

Alcool: 14,5

Product short description:

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

Product description:

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

Comments on this

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RVF Guide to the Best Wines of France 2025 (Sept 2024): **95/100**. *La Migoua opens the parade of parcel wines, demanding air to awaken a romantic bouquet (rose, black fruits). This extremely refined wine seems to "pinot"*.

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 in the subsoil) with a great variety of surface soils: stony then red clays, ochres, and sometimes almost blue.

The average altitude of this amphitheater-shaped terroir is 270 meters. The cuvée "La Migoua" contains between 50 and 65% mourvèdre depending on the year. The proportion of cinsault is significant, especially in the La Louffe slope facing full south. Often more animalistic than the other cuvées, La Migoua displays 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 place of geological thrust, often studied for its very interesting complexity. Here, one finds an outcrop of soils much older than in the rest of the appellation. Indeed, we encounter the case of "subduction plate," meaning the process of one tectonic plate sinking beneath another. At the time of the Alpine folding (orogeny phenomenon), the underlying soils came to be overturned onto younger soils.

Another particularity is constituted by the enormous geological fracture of Val d'Arenc, which brings to light at La Migoua successive layers dating back to the Triassic.

It is in this wild environment alternating between garrigue and pine forests that the vineyard parcels 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 typified wine, with a wild and fresh character. Its balance makes it a great wine for aging.