

Domaine Tempier Bandol dry white 2023

Product price:

€192.00



Product features:

Area: PROVENCE

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

Vintage: 2023

Appellation: Bandol

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: clairette

Alcool: 12,5

Product short description:

This cuvée comes from the best terroirs of the estate. Made from the grape varieties Clairette, Bourboulenc, and Ugni blanc, this southern white is already good in 2024. It develops very mineral notes on the freshness with a beautiful aromatic expression of citrus and white flowers.

Product description:

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

Comments on this

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Technical sheet written by the domaine :

The white wine represents only 3% of the production of wines from the domaine Tempier. It comes from the best terroirs of the estate exposed to limited sunlight, which leads to slow maturation and thus provides this wine with a very good balance over time after its 8-month aging in large casks.

Made from the grape varieties Clairette, Bourboulenc, and Ugni blanc, the white wine develops very mineral notes on the freshness with a beautiful aromatic expression of citrus and white flowers. Best enjoyed over the next 6 to 8 years.

The domaine Tempier has a terroir with varied plots, with diverse exposures: a true source of

complexity. The white grape varieties include 60% Clairette, complemented by Ugni blanc, Bourboulenc, and a bit of Marsanne (3%).

The traditional training method is goblet, but some Cinsault and Grenache are pruned in cordon de Royat and trellised to aerate the cluster area. Pruning takes place from December to February, respecting lunar phases. Six buds are left per vine. Bud thinning begins at the end of April and is done by hand. The vegetative parts that should produce grapes are selected, and undesirable shoots are removed to limit production.

GRAPE VARIETIES: Clairette (60%), Ugni blanc (18%), Bourboulenc (19%), Marsanne (3%). Average age of the vines is 20 years.

TERROIR: Grapes from two terroirs of the domaine on clay-limestone soils.

CULTIVATION: Traditional mechanical and manual soil work (on terraces), without herbicides. Reasonable 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: Crushing, destemming. Cold skin maceration. Pressing. Aging in wood for 8 to 10 months.

TASTING: Pale gold color. Delicate wine with aromas of flowers and fruits. Best enjoyed at 12°C.