

Domaine de Terrebrune pink 2024



Product price:

€138.00

Product features:

Area: PROVENCE

Winemaker: Reynald Delille (TERREBRUNE)

Vintage: 2024

Appellation: Bandol

Color: pink

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 94/100

Wine Advocate (Parker): 93/100

Cépage dominant: mourvèdre

Product short description:

93/100 Castaing/Parker. **93/100** Le Figaro. Terrebrune is the other institution of Bandol, alongside Tempier. A mythical yet discreet domaine, it is experiencing a renaissance with the arrival in 2020 of Jean d'Arthuys alongside the Delille family, the historical guardians of the Temple Terrebrune. This 2024 Bandol rosé, predominantly mourvèdre, was released from the cellars of the domaine in April 2025 and can be enjoyed very young, but also has the potential to evolve favorably for at least 5 years... or even much longer!

Product description:

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

Comments on this

Domaine de Terrebrune rosé 2024 :

Guide RVF des Meilleurs Vins de France 2026 (Sept 2025) : **94/100**. *Once again, the 2024 rosé proves that young Mourvèdre is rebellious; it needs to be waited on for at least a year to smooth out the thiol notes of its rich and balanced material.*

Le Figaro (June 2025) : **93/100**. *A beautiful floral nose, like the impression of placing your nostrils on a lovely fresh bouquet, with crushed raspberry and currant. The palate is taut, vinous, and complex, supported by magnificent bitterness. The finish is refreshingly saline.*

Robert Parker's Wine Advocate (Y. Castaing, June 2025) : 93/100. *The rosé from this estate is often among my favorites, and the 2024 Bandol Rosé is no exception. Unfurling in the glass with a lively, vibrant bouquet of pomegranate, spices, crushed stones, curry leaf, and lime, it is concentrated, suave, and glossy, bringing both finesse and charm to the mid-palate. It culminates in a long, saline finish, offering a sense of harmony and precision. Generous yet balanced, this is a Bandol Rosé with the intensity and structure to evolve gracefully over the coming years. This is a blend of 60% Mourvèdre, 20% Grenache Noir, and 20% Cinsault. **DRINK 2026-2034.***

Technical sheet written by the domaine :

Grape varieties: 60% Mourvèdre, 20% Grenache, 20% Cinsault

TASTING NOTES

- Aromas of great finesse: citrus zest, spices, slightly buttery.
- Ample palate, supported by a mineral freshness without acidity and marked by the delicate structure of its bitterness.
- Intensely fruity flavors, enhanced by a menthol and peppery note.
- Great potential for flavor evolution over time.

SERVE

When: explosive and saline, provides immediate pleasure but also incredible evolution (15 years or more).

How: Serving temperature 10-12°C

With what: Rosés are wonderful companions for table pleasures, delicious as an aperitif with charcuterie and truly with all cuisines: Provençal, exotic, fish, barbecued meats, etc...

With whom: always and again to impress enthusiasts, share with connoisseurs, or succeed at a dinner with friends!