

# Domaine Tempier "Cabassaou" Bandol red 2023



Product price:

**€360.00**

Product features:

Area: PROVENCE

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

Vintage: 2023

Appellation: Bandol

Color: red

Unit Price: + 50 €

Size: 75cl

organic or not: sustainable agriculture

RVF: 97/100

Cépage dominant: mourvèdre

Alcool: 14,5

Product short description:

**97/100 RVF.** The most mythical of the cuvées from the domaine Tempier, undoubtedly the greatest Bandol that exists! Forbidden to touch for 5 years after its release...

Product description:

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

Domaine Tempier "Cabassaou" Bandol red 2023

**RVF Guide to the Best Wines of France 2026** (Sept. 2025) : **97/100**. *Cabassaou 2023 is more full-bodied, with prominent tannins and a touch of saline freshness.*

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**Technical sheet written by the domaine :**

Located at the lower part of Tourtine, this very small terroir benefits from special conditions: sheltered from the mistral by the Castellet promontory, always under the influence of a light breeze that rises along its terraced slopes, it is oriented South/South-West for maximum sunlight.

These exceptional conditions allow the mourvèdre (here over 95%) to reach ideal maturity. The low yields make it a rare wine. Full-bodied, very powerful with tightly-knit tannins, this wine often comes as a shock to those lucky enough to taste it: a reference.

Backed by the Castellet hill, this plot is protected from the too-violent effects of the mistral that can occur on Tourtine. During the peak of summer heat, it benefits from the rise of thermal winds that provide favorable ventilation. This plot has an exceptional qualitative background supported by old vines around fifty years old.

These vines were, at the time, like a good part of Tourtine, grafted on-site by Lucien and François Peyraud.

**GRAPE VARIETIES :** Mourvèdre (95 %), Cinsault (1%), Syrah (4%). Average age 50 years.

**TERRIOR :** Small plot located directly south at the bottom of the Tourtine slope, sheltered from the mistral. Benefits from solar winds during summer days. Exceptional maturity of Mourvèdre thanks to the microclimate, making it a rare wine. Homogeneous clay-limestone soil, Santonian period approximately 100 million years ago.

**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 35hl/ha.

**HARVEST :** Manual harvest 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 casks (25 to 75 hl) for 18 to 20 months with secondary fermentation known as malolactic. Bottling without fining or filtration.

**TASTING :** Dark black robe. Discreet nose in its youth that will develop over the years to offer notes of violet, leather, and dark fruits. On the palate, the tannin will have great softness, silkiness; a complexity with notes of fruits and spices. A wine for very long aging.