

Domaine Tempier Bandol rose 2025

Product price:

€174.00



Product features:

Area: PROVENCE

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

Vintage: 2025

Appellation: Bandol

Color: pink

Unit Price: 20-30 €

Size: 75cl

organic or not: sustainable agriculture

Cépage dominant: mourvèdre

Product short description:

The presence of mourvèdre gives it a lot of character, balance, and complexity for aging. This rosé attracts with its powerful nose of citrus (pink grapefruit). Its ample, round palate with a slight hint of spices reveals a beautiful freshness through its acidic balance.

Product description:

PRESENTATION OF DOMAINE TEMPIER
+ ALL ITS OTHER CUVÉES IN STOCK

Domaine Tempier Bandol rosé 2025

Technical sheet written by the domaine :

The rosé is made from a selection of vineyard plots with an average age of 20 years, offering low yields which reveal the concentration and expression of each grape variety in this wine with great intensity.

The presence of mourvèdre gives it a lot of character, balance, and complexity for aging. This rosé attracts with its powerful nose of fruit and flowers. Its ample, round mouth with aromas of fruits (peach, pomegranate, etc.) with a slight hint of spices reveals a beautiful freshness through its acidic balance.

The harvest is done by hand. For grape maturation, we seek a bit of freshness, acidity, and a lower degree than for reds. They are spread over four weeks and begin from the last week of August.

Harvested in 30 kg crates; whole bunches; sorting is done in the vineyard and at the winery. After total destemming, the juices are obtained from direct pressing and cold skin maceration to extract fruit aromas and achieve a pale color. We do very little bleeding. Then we proceed to a classic white wine vinification with temperature control. The rosés are kept for 8 months in concrete tanks before bottling.

GRAPE VARIETIES : Mourvèdre (50%), Grenache (28%), Cinsault (20%), Carignan (2%). Average age of the vines 20 years.

TERRIOR : Grapes from various terroirs of the domaine with varied exposures. Clay-limestone soil.

CULTIVATION : Traditional mechanical and manual soil work (on terraces), without herbicides. Reasoned monitoring of health status without the use of chemical molecules.

HARVEST : Manual harvesting in 30 kg crates. Sorting in the vineyard and at the cellar.

VINIFICATION : Juice extraction by direct pressing (crushed and destemmed bunches) or cold skin maceration (12°C) and bleeding (between 5 and 10%).

TASTING : Clear wine with salmon reflections that pairs well with many dishes, especially Provençal cuisine. Serve around 11°C.