

# Domaine Tempier Bandol rose 2025 MAGNUM

**Product price:**

**€186.00**





**Product features:**

Area: PROVENCE

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

Vintage: 2025

Appellation: Bandol

Color: pink

Unit Price: + 50 €

Size: 150cl

organic or not: sustainable agriculture

Cépage dominant: mourvèdre

Alcool: 13

**Product short description:**

The presence of mourvèdre gives it a lot of character, balance, and complexity for aging. This rosé attracts with its powerful citrus aroma (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 MAGNUM**

**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 that result in concentration and the expression of each grape variety, revealed in this wine with great intensity.

The presence of mourvèdre gives it a lot of character, balance, and complexity over time. This rosé attracts with its powerful nose of fruit and floral aromas. Its ample, round palate features aromas of fruits (peach, pomegranate, etc.) with a slight hint of spices, revealing a beautiful freshness through its acidic balance.

---

The harvest is done by hand. In terms of grape maturation, we seek a bit of freshness, acidity, and a lower degree than for reds. The harvest is spread over four weeks, starting from the last week of August. Grapes are picked 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 saignée. Then we proceed with 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 is 20 years.

**TERROIR** : 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 sanitary conditions without the use of chemical molecules.

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

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

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