

Domaine de Terrebrune Bandol rose 2025



Product price:

€138.00

Product features:

Area: PROVENCE

Winemaker: Reynald Delille (TERREBRUNE)

Vintage: 2025

Appellation: Bandol

Color: pink

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

Wine Advocate (Parker): 94+/100

Cépage dominant: mourvèdre

Alcool: 13,5

Product short description:

94+/100 RP. Terrebrune is the other institution of Bandol, alongside Tempier. A mythical yet discreet domaine, experiencing a renaissance with the arrival in 2020 of Jean d'Arthuys alongside the Delille family, the historical guardian of the Temple Terrebrune. This 2024 Bandol rosé, predominantly made from Mourvèdre, emerged from the cellars of the domaine in May 2026 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 WINES IN STOCK

Comments on this

Domaine de Terrebrune rosé wine 2025

Robert Parker's Wine Advocate (Y. Castaing, juin 2026) : **94+/100**. *One of the finest wine produced by Reynald Delille, the 2025 Bandol Rosé is a compelling wine not to be missed. Wafting from the glass with aromas of red berries, pomegranate, spices and iodine, it's medium- to full-bodied, dense and tense, with a precise, seamless core of fruit framed by mineral acidity and a saline, perfumed character, concluding with a long, calcareous and ethereal finish. **DRINK DATE 2026-2040.***

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 salty, 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, delightful 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 in a dinner with friends!