

Domaine de Terrebrune Bandol dry white 2024



Product price:

€198.00

Product features:

Area: PROVENCE

Winemaker: Reynald Delille (TERREBRUNE)

Vintage: 2024

Appellation: Bandol

Color: dry white

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

RVF: 92/100

Cépage dominant: clairette

Alcool: 13

Product short description:

92/100 RVF. 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 white, predominantly made from clairette, emerged from the cellars of the domaine in May 2026 and shows a aging potential of at least 10 years.

Product description:

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

Comments on this

Domaine de Terrebrune dry white 2024

Guide RVF des Meilleurs Vins de France 2026 (sept 2025) : **92/100**. *Tasting a white from Terrebrune is to experience the energy of this unique terroir, protected by the Gros Cerveau, where the white stands out from the mass. Mainly made from clairette, an unjustly overlooked grape variety, it is aniseed, a bit creamy in its youth, with extreme tension in the finish.*

Technical sheet written by the domaine :

Grapes : 50 % Clairette, 20 % Ugni, 20 % Bourboulenc, 10% Rolle.

Climatology : Despite a dry autumn and winter, the vine managed to ripen the grapes thanks to a sunny summer with moderate temperatures.

Elaboration : Maximum respect during harvesting, no additives except for a very low dose of sulfites, in accordance with the biodynamic specifications. Vinification with indigenous yeasts, aging in stainless steel tanks, concrete eggs, and 600L demi-muids for 6 months.

Work on the wine according to lunar and planetary rhythms to allow for a better expression of our terroir.

Tasting : Great aromatic richness with notes of bark, citrus, anise, scents of garrigue, and mineral aromas.

Its palate is lively, ample, with a volume well balanced by a mineral and saline freshness, finishing with a beautiful salivating length on citrus and notes of praline.

Food and wine pairings : This vintage pairs well with seafood. It can beautifully complement langoustine ravioli, sea urchin cream, or goat cheese with herbs from Provence.