

# Domaine de Terrebrune Bandol red 2016 (3 bottles)



**Product price:**

**€157.50**

**Product features:**

Area: PROVENCE

Winemaker: Reynald Delille (TERREBRUNE)

Vintage: 2016

Appellation: Bandol

Color: red

Unit Price: 30-50 €

Size: 75cl

organic or not: biodynamic and organic certified agriculture

RVF: 97/100

Cépage dominant: mourvèdre

Alcool: 14

## **Product short description:**

**97/100 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 2016 Bandol red, predominantly mourvèdre, was released from the cellars of the domaine in May 2026 and has a aging potential of at least 10 more years.

## **Product description:**

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

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## Domaine de Terrebrune red 2016 (3 bottles)

**RVF Guide to the Best Wines of France 2026** (Sept. 2025): **97/100**. *Another brilliance, another year, but still so much influenced by the Triassic marls, the youthful 2016 offers finesse of fruit and notes of licorice, spices, bay leaf, bramble...*

**Revue du Vin de France** (Alexis Goujard): *The red 2016 is certainly one of the finest vintages produced by the domaine. Its unique floral aroma and incomparable harmony of texture shine through to an unmatched saline finish. Keep a dozen bottles in the cellar of great wines.*

### Technical sheet written by the domaine:

Grape varieties: 85% Mourvèdre, 10% Grenache, 5% Cinsault

### TASTING NOTES

This vintage was born from a combination of a rainy winter, a rather dry spring, and a very hot summer. It can be characterized as a "fire vintage." Fiery and rather austere in its youth, it now reveals its strong character and great potential. Its powerful structure finds its place in a silky envelope, so characteristic of this limestone terroir of the Trias.

"An iron hand in a velvet glove." The flavors of spices blend with intense dark fruits. Its firm tannins give it an endless length on the palate supported by intense minerality. This wine pairs well with classic gastronomic dishes such as meats and game, but also with bolder choices like fish or even lobster.

### SERVE

**When:** Provides immediate pleasure in its youth, at its peak from 8 years and magnificent in evolution for those with patience (30 years or more)

**How:** Serving temperature 16-18°C, preferably decanted

**With what:** Terrebrune pairs subtly with all cuisines, whether with meat, salmon, red mullet, grilled fish with herbs, or spiced dishes

**With whom:** if you want to impress enthusiasts, share with connoisseurs, or host a successful dinner with friends!