



## BANDOL

### 2019 Cuvée Classique Domaine Tempier

<b>Grapes</b>	Grenache, Mourvèdre, Carignan, Syrah, Cinsault
<b>Colour</b>	Red
<b>Origin</b>	France, Provence
<b>Sub-district</b>	Bandol
<b>ABV</b>	14%

### Tasting notes

Arguably the Old World benchmark for mourvèdre, bolstered by small amounts of grenache and cinsault. Dense black fruit, raspberry and liquorice aromas with a subtle 'barnyard' note (this is Tempier, after all). It's deep and saline with sheets of fine, velvet-like tannin; perhaps not the wild (often brett-infested) Tempier of old but damn, it is good. (Dom Sweeney) [gourmettravellerWINE.com](https://www.gourmettravellerWINE.com) (May 2022)

### Domaine Tempier

Domaine Tempier is an old family estate, owned by the Peyrauds since Lucien Peyraud married Lucie Tempier in 1936. The family was largely instrumental in getting the appellation of Bandol established in 1941. The reds are the quintessential expression of Mourvèdre, grown on terraced vineyards on steep hills around the 'plan du Castellet'.

Traditional vinification using indigenous yeasts, the wines are aged in a variety of different sized oak (25 to 75hl) for between 18 and 20 months. These are wines which are capable of long ageing, but even young they have a finesse of fruit and earthy flavour, coupled with fine-grained tannins, which lift them above the generality of Provençal reds.

Read the blog: Lulu Peyraud, Domaine Tempier – A life well lived (<https://www.leaandsandeman.co.uk/blog/2020/10/lulu-peyraud-tempier/>)

