HOUSE OF TOWNEND

Domaine de Terrebrune Blanc

Price	£39.49
Code	TERR165

A fresh, fruity, dry wine, lean and taut, which is ideal for aperitifs with friends.

Tasting Notes:

Pale yellow in colour with some silver reflections, the 2022 white Bandol opens with aromas of lime, blossom, white fruits and anise, with a touch of smoky minerality. The palate offers a concentrated, dry, and refreshing juice with a beautiful persistence of bitterness and a subtle salty notes. Complex and pure.



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Specification	
Vinification	The defining features of Terrebrune's terroir are its direct proximity to the Mediterranean, in the path of cooling sea breezes, and the distinctive soil from which the vines are planted—reddish clay over fissured limestone from the Triassic era, extremely rare in Bandol. Aged for 6-8 months in barrel before bottling.
ABV	13%
Size	75cl
Drinking Window	Drink now
Country	France
Region	Provence
Area	Bandol
Type	White Wine
Grape Mix	50% Clairette, 20% Ugni Blanc, 20% Bourboulenc, 5% Rolle and 5% Marsanne
Genres	Fine Wine, Organic
Vintage	2022
Style	Dry
Body	Elegant, crisp and refreshing
Producer	Domaine de Terrebrune
Producer Overview	Georges Delille bought what would become Domaine de Terrebrune in 1963, a property in Ollioules, just east of Bandol. An idyllic spot dotted with olive groves and framed by the Mediterranean and the mountain called Gros-Cerveau (Big Brain.) A mass reconstruction of vineyards followed the declaration of A.O.C. Bandol (1941); with the ambition to revive the noble Mourvèdre grape. Georges spent ten years renovating the property by terracing hillsides and replanting vineyards and by 1980, his son Reynald joined him, and together they launched their first bottled vintage of Domaine de Terrebrune, which Reynald named in honour of the rich, brown soils they farm.
Closure Type	Cork
Food Matches	Drink with grilled fish or a warm goats cheese salad