



## HOUSE OF TOWNEND

### Domaine de Terrebrune Blanc

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Price	£39.49
Code	TERR165

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

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#### 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	
<b>Vinification</b>	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.
<b>ABV</b>	13%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink now
<b>Country</b>	France
<b>Region</b>	Provence
<b>Area</b>	Bandol
<b>Type</b>	White Wine
<b>Grape Mix</b>	50% Clairette, 20% Ugni Blanc, 20% Bourboulenc, 5% Rolle and 5% Marsanne
<b>Genres</b>	Fine Wine, Organic
<b>Vintage</b>	2022
<b>Style</b>	Dry
<b>Body</b>	Elegant, crisp and refreshing
<b>Producer</b>	Domaine de Terrebrune
<b>Producer Overview</b>	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.
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Drink with grilled fish or a warm goats cheese salad