HOUSE OF TOWNEND

Domaine de Terrebrune Rouge



Price	£48.49
Code	TERR170

The 2019 red Bandol is an ode to Mourvèdre. From this terraced vineyard facing the sea, it narrates the wonders of the Mediterranean, with scents of scrubland, liquorice, plum, and spices.

Tasting Notes:

A complex nose of opulent and intense in black fruit with a hint of barnyard and earthy notes. Full, plush and ripe on the palate, chewy tannins fill the mouth and provide a chalky base for the ripe fruit. Marked by a precise plum notes as well as spice, liquorice, pepper and dried herbs.

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Specification	
Vinification	Manual harvest is preferred. The underground cellar allows for gentle crushing by gravity followed by a delicate pneumatic press. Juice is fermented in stainless steel. Wine ages in oak Foudres of 50-60 litres for 18 months – this long period aids stabilization and natural clarification. Wines are rested for 12 months in bottle prior to release.
ABV	14%
Size	75cl
Drinking Window	Drink now through to 2034
Country	France
Region	Provence
Area	Bandol
Type	Red Wine
Grape Mix	85% Mourvèdre, 10% Grenache and 5% Cinsault
Genres	Fine Wine, Organic
Vintage	2019
Body	Rich, bold and robust
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 Venison stew or a umami rich mushroom dish