



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