



The Estate's prominent cuvée blends the discrete strength of Bandol with the elegance and finesse which characterize Tempier. This complexity is a result of different terroirs of the estate and the variety of its clay-limestone soil located around the Estate but also in La Cadière, Sainte Anne d'Evenos, and Ollioules. There are sandy marls, limestone gresseux from santonien, rudist limestone and recent barely deep horizons of colluvions. Plus, there are various sun or wind exposures.

COMPOSITION

Mourvèdre (~ 75%) with Grenache and Cinsault and a smaller proportion of Carignan and Syrah.

Average age of the vines: 35 – 40 years

VINIFICATION

Clusters are hand-selected in the vineyard and in the cellar; de-stemmed, crushed and put into concrete vats for 3 to 4 week to ferment thanks to indigenous yeasts.

AGING

In large oak casks for 18 months minimum before bottling.

Conservation : from 4 to 15 years to develop the cuvee's complexity: ruit and other aromas (woody, tobacco, old leather..). Depending on the vintage, conservation can be longer.

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Domaine Tempier

Appellation Bandol contrôlée

Peyraud, vignerons au Plan du Castellet, Var,

France, 1082, chemin des Fanges

83330 Le Plan du Castellet

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