

Domaine Tempier Bandol Rosé



Description:

Domaine Tempier Bandol Rosé is one of Provence's benchmark rosés, crafted predominantly from Mourvèdre with Grenache and Cinsault. Pale salmon pink in colour, it combines aromas of wild strawberry, blood orange and white peach with delicate notes of Mediterranean herbs and spice. The palate is beautifully textured and complex, offering remarkable depth balanced by vibrant acidity and a long, savoury finish. Equally enjoyable when young, it also has the structure to develop with bottle age.

Tasting notes:

Wild Strawberry, Blood Orange, White Peach, Pink Grapefruit, Mediterranean Herbs, Spice

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled tuna steak
- Bouillabaisse
- Herb-roasted chicken
- Aged goat's cheese

Talking Point:

Domaine Tempier is widely credited with establishing Bandol's international reputation and has been a champion of Mourvèdre for over a century. Unlike most rosés, Tempier's Bandol Rosé is renowned for its ability to age gracefully, developing savoury, spicy complexity over many years. The estate also has a literary connection through Lulu Peyraud, whose hospitality made Domaine Tempier a gathering place for food writers and inspired Richard Olney's influential *Simple French Food*.