



KERMIT LYNCH WINE MERCHANT

DOMAINE TEMPIER

Country: France

Region: Provence

Appellation(s): Bandol

Producer: Peyraud Family

Founded: 1834

Annual Production: 11,000 cases

Farming: Organic (practicing)

Website: www.domainetempier.com



Of all of the domaines we represent, no other serves more as our cornerstone, stands more in the defense of *terroir*, and is more intricately interwoven with our own history, than that of the iconic Peyraud family of Domaine Tempier. The pages that Kermit has written about them alone rival those of his dear friend, Richard Olney, who wrote the definitive history of the domaine and was the first to introduce Kermit to the family in 1976. Their story might be considered mythic if it were not true.

When Lucie “Lulu” Tempier married Lucien Peyraud in 1936, her father gave them Domaine Tempier, an active farm that had been in the family since 1834, near Le Plan du Castellet, just outside the Mediterranean seaport village of Bandol. Tasting a pre-phylloxera bottle of Domaine Tempier Bandol (a wedding gift from his father-in-law) inspired Lucien to research the *terroir* of Bandol extensively. Up until that point, old vineyards planted with Mourvèdre had been systematically replanted to higher-yielding varieties. However, more research not only showed its historical roots to the area, but the grape proved to be more resistant to oxidation, producing wines with great aging potential. By 1941, with the assistance of neighboring *vignerons*, Lucien worked with the I.N.A.O. (*Institut National des Appellations d’Origines*) to establish Bandol as its own A.O.C. Needless to say, large-scale replanting of Mourvèdre ensued, and Bandol now requires a fifty percent minimum in all reds. Lucien will forever be celebrated as the Godfather of Bandol, but also as the man who revived Mourvèdre to its former glory. Raising deep and structured wines of such refinement and longevity has made Domaine Tempier truly a *grand cru de Provence*.

Lulu and Lucien raised seven children, and nourishing family, friends, and wine lovers at table is a regularly celebrated tradition at the domaine. Much of that is attributed to Lulu, the beautiful, Marseillaise *materfamilias* who has carried on the great Tempier family ritual of serving guests fresh, cool rosé, hearty, soulful reds, and copious amounts of delicious homemade Provençal cuisine. Her traditional hearth cooking has attracted attention throughout France, even bringing Alice Waters over from California to learn in Lulu’s kitchen. When Lucien retired, sons François and Jean-Marie shared management of the domaine with François in the vineyards and Jean-Marie in the cellars. The



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DOMAINE TEMPIER (continued)

two made a formidable team. Though Lucien passed away in 1996, and his sons have now since retired, the torch has been passed to the young, energetic, and talented Daniel Ravier, who has just the right *savoir faire* to carry on the great tradition and style of the domaine.

Beyond our affection and the enduring bonds of our friendship, objectively the celebrity of Domaine Tempier also lies deep in the soils of Bandol. Variations of clay and limestone soils between the vineyards produce wines that are undeniably world class. Whether it is the cult following they have established through their refreshing, age-worthy rosé (once praised by Robert Parker as the greatest rosé in the world), their Bandol *Blanc*, or the distinctive cuvées of Bandol *rouge*, the wines of Domaine Tempier stand as the proud benchmark when talking about Provençal wines. Through their passion, pioneering, and advocacy for Bandol, the Peyrauds have become legendary. We are fortunate to have their wines serve as the flagship of our portfolio, and even more grateful to have the Peyrauds and their extended family as cherished friends. If any wine can be said to have soul, it's Tempier.

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bandol Blanc	60% Clairette 18% Ugni Blanc 19% Bourboulenc 3% Marsanne	20 years average	Clay, Limestone	1.6 ha
Bandol Rosé	55% Mourvèdre 25% Grenache 20% Cinsault	20 years average	Clay, Limestone	13.55 ha
Bandol Rouge	75% Mourvèdre 14% Grenache 9% Cinsault 2% Carignan	35 years average	Clay, Limestone	19.16 ha
Bandol Rouge La Migoua	50% Mourvèdre 20% Grenache 26% Cinsault 4% Syrah	40 + years	Clay, Limestone	10 ha
Bandol Rouge La Tourtine	80% Mourvèdre 10% Grenache 10% Cinsault	40 + years	Clay, Limestone	5 ha
Bandol Rouge Cabassaou	95% Mourvèdre 4% Syrah 1% Cinsault	50 + years	Clay, Limestone	1.5 ha

* "ha"=hectares; one hectare equals roughly two and a half acres



DOMAINE TEMPIER (continued)

VITICULTURE / VINIFICATION

Bandol Blanc :

- All grapes are harvested by hand
- All grapes are de-stemmed and crushed
- Grapes are cold soaked on the skins before fermentation
- After malolactic fermentation is finished, wine is aged in *foudres* for 8 to 10 months

Bandol Rosé:

- All grapes are harvested by hand
- Rosé made by 65% direct press, 35% maceration
- Partial malolactic fermentation
- Wine ferments and ages 50% in stainless steel tank and 50% in concrete tank for 7 months

Bandol Rouge:

- All grapes are harvested by hand
- After de-stemming, grapes are fermented with natural yeast and vinified for 2 to 3 weeks in stainless steel
- After maceration is finished and must is pressed, the wine is moved to oak *foudres* for malolactic fermentation
- Aged in oak *foudres* (25 to 50 hl) for 18 to 20 months
- Bottled unfinned and unfiltered

The Terroir of Domaine Tempier:

The three single-vineyards of Domaine Tempier are: *La Migoua*, *La Tourtine*, and *Cabassaou*. All are made up of clay and limestone, but there are variations in each. *La Migoua* is made up of heterogeneous clay that varies in color between red, ochre, and blue. At 270 meters, it sits at the highest altitude of all the vineyards. The parcel's complex sedimentation is largely due to the subduction of a tectonic plate which has surfaced the oldest rock outcroppings in the whole of the appellation. Surrounded by *garrigue* and pine forest, the grapes translate to earthy, gamey wines. *La Migoua* has the smallest amount of Mourvèdre in the blend, with the highest percentage of Grenache of the three cuvées. *La Tourtine* sits just above *Cabassaou*. The soil here is more homogeneous, with rich clay. *La Tourtine* produces powerful, tannic wines with gorgeous fruit character. Since *Cabassaou* sits lower on this hillside, it is protected from the strength of the Mistral, enjoying temperate breezes and maximum sunshine. There is ripeness, density and power in these wines.



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DOMAINE TEMPIER (continued)

MISCELLANEA

In terms of memories, I shared the most intense drunken orgy of my post-college life with Kermit Lynch. For obvious reasons, I can only recall several segments of that evening. It was at Domaine Tempier in the early eighties...Lulu and Lucien Peyraud greeted us with a bottle of well-chilled Tempier rosé. As I recall, several bottles of this rosé were gulped down before we ever entered the house.

Robert Parker