



KERMIT LYNCH WINE MERCHANT

## DOMAINE DE TERREBRUNE

Country: France

Region: Provence

Appellation(s): Vin de Pays du Mont  
Caume, Bandol

Producer: Reynald Delille

Founded: 1963

Annual Production: 10,000 cases

Farming: Organic

Website: [www.terrebrune.fr](http://www.terrebrune.fr)



Before acquiring vineyards, Georges Delille trained as a sommelier in Paris. In 1963, he bought what would become Domaine de Terrebrune, a property in Ollioules, just east of Bandol, framed by the Mediterranean and the mountain called Gros-Cerveau (*Big Brain*), dotted with olive groves and scenic views—an idyllic spot. During the years following the declaration of A.O.C. Bandol (1941), mass overhauling and reconstruction of vineyards were commonplace, and *vignerons* were eager to revive the noble Mourvèdre grape. Georges spent ten years just renovating the property; he terraced hillsides, refashioned the masonry, replanted vineyards following the advice of Lucien Peyraud, designated soils to lie dormant and regenerate, and built a new cellar. In 1980, his son Reynald joined him after finishing winemaking school, and together they launched their first bottled vintage of Domaine de Terrebrune, which Reynald named in honor of the rich, brown soils they farm.

Reynald's Bandols are different. There is a more ethereal quality to them, a real freshness—and with Mourvèdre accounting for 85% of the final *assemblage*, this is praise indeed. Soil, climate, and winemaking all play a role. Limestone dominates the subsoil of Bandol, with tremendous variation between vineyards. Throughout Terrebrune's thirty hectares, beneath the layers of clay and earth, the blue, fissured, Trias limestone is silently at work. This bedrock lends a more noticeable minerality to the wine than others. The soil here is healthy and full of nutrients, because he adheres to organic farming practices; to achieve the balance in the vineyards, he plows regularly. Gentle maritime breezes funnel air into the vineyards directly from the Mediterranean, cooling the grapes from the bright sun—another factor in safeguarding the freshness. This, in turn translates to wines for great long-term cellaring, including the rosé and dry white. Reynald's credo of "Philosophy, Rigor, and Respect" is not a catch-phrase. He believes that the hard work and extra attention to the vines is worth it, and, as they say, the proof's in the pudding—a glass of Terrebrune!

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## DOMAINE DE TERREBRUNE (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
<b>Bandol Blanc</b>	Clairette Ugni Blanc Bourboulenc	15 years average	Limestone pebbles in brown clay, blue limestone bedrock, marl	30 ha
<b>Bandol Rosé</b>	50% Mourvèdre 25% Grenache 25% Cinsault	10 years average		
<b>Vin de Pays du Mont Caume Rouge “Terre d’Ombre”</b>	80% Mourvèdre 10% Grenache 10% Cinsault	3-4 years average		
<b>Bandol Rouge</b>	85% Mourvèdre 10% Grenache 5% Cinsault	20 years average		

\* “ha”=hectares; one hectare equals roughly two and a half acres

## VITICULTURE / VINIFICATION

- Organic viticulture with absolutely no chemical herbicides, pesticides, or fertilizers
- Soil is worked regularly by plow and hand-hoes
- Buds are trimmed and a green harvest is practice to purposefully limit yields; the average yield is between 35-38 hl/ha
- All grapes are harvested by hand, and selection takes place in the vineyards instead of on a sorting table
- Grapes are de-stemmed and then pressed gently by pneumatic press
- Only indigenous yeasts are used
- Wines ferment in underground, temperature-controlled, gravity-fed *cuvées*
- All wines are unfinned and unfiltered

### **Bandol Blanc:**

- Slow fermentations at low temperatures
- Wine goes through malolactic fermentation
- Ages for 6-8 months in barrel before bottling

### **Bandol Rosé:**

- Slow fermentations at low temperatures
- Wine goes through malolactic fermentation
- Ages for 6-8 months in barrel before bottling
- Wine can age for up to 20 years



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## DOMAINE DE TERREBRUNE (continued)

### **Vin de Pays du Mont Caume Rouge “Terre d’Ombre” :**

- Declassified Bandol fruit from youngest vines
- Fermented in stainless steel, aged 5 months in *foudre*

### **Bandol Rouge:**

- Fermentation lasts for 15-21 days in closed *cuve*
- Maceration by pump-over
- Wine ages in oak *foudres* for 18 months
- Aging potential: 30 years