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Wine Spectator

**F**rance's Mediterranean coast is best known for crisp wines that mature in stainless steel and stainless steel barrels. But the just-released *Wine Spectator* issue from the French Riviera, where vineyards are still mostly red. These vines are full of iron, and the region's wine is full of iron. The vines are full of iron, and the region's wine is full of iron. The vines are full of iron, and the region's wine is full of iron.



Luce Lucien, pictured in the *Wine Spectator* magazine, is a leading figure in the revival of Provence's wine industry.

TEMPERIER'S  
GOLDEN AGE  
Provence's flagship Bandol estate enjoys a 21st-century renaissance  
BY ROBERT CAMUTO

For a wine that has been around since the 19th century and is an undervalued classic, the wine from the French Riviera, where vineyards are still mostly red. These vines are full of iron, and the region's wine is full of iron. The vines are full of iron, and the region's wine is full of iron.

Temperier matters wine, the Temperier winery, including a building dating to the 19th century and an underground cellar excavated in 1980, largely unexplored. A contemporary problem, all the wine from the French Riviera, where vineyards are still mostly red. These vines are full of iron, and the region's wine is full of iron.

The Temperier story begins in 1940, when Lucien and Luce, now 94, inherited the farm and the 18th-century chateau. Lucien and Luce were for decades the preserve of the wine and olive oil families who had been in the area since the 17th century. He built the reputation of Provence wine from scratch and helped to revive Mourvèdre, which had been regarded as a second-rate grape since the 19th century.



Winegrower Daniel Ravier, who has helped bring Temperier into the modern era, is a leading figure in the revival of Provence's wine industry.

By the time they had moved into the farm, their chateau had turned to vineyards. Lucien and Luce sold the chateau and moved to the estate. But Lucien's passion for wine was not just a hobby. He had a vision of what the wine could be. He had a vision of what the wine could be. He had a vision of what the wine could be.

Temperier's terraced vineyards, rugged, mineral-rich hills produced Provence's



Lucien and Luce Temperier, circa 1955. After inheriting Domaine Bandol in 1940, the couple became the leading lights of Bandol wine and Provence's revival.

Recent Releases From Domaine Temperier

WINE	PRICE
DOMAINE TEMPERIER Bandol Cabernet 2009	\$41
DOMAINE TEMPERIER Bandol La Touraine 2009	\$17
DOMAINE TEMPERIER Bandol La Touraine 2009	\$22
DOMAINE TEMPERIER Bandol La Touraine 2009	\$11
DOMAINE TEMPERIER Bandol La Touraine 2009	\$20

「タンピエの黄金時代」と題し、ドメーヌ・タンピエの女性家長、リュシー・タンピエのAOCバンドール立ち上げ時の回想と、ドメーヌ・タンピエの支配人兼醸造家を務めるダニエル・ラヴィエがタンピエに起こした変化が4ページにわたって特集されました。(以下、抜粋) この地では、バンドールというアペラシヨンのアイデンティティーを定義付けたドメーヌ・タンピエに向かう敵はいない。タンピエがより深く複雑なムルヴェードル主体の赤ワインを造ったのは、ほんのまだ10年以上前の話だが、未来を脅かすような局面にさらされたとしても、恐らく生き残っていくだろう。(中略)リュシアンとルル(リュシー)は、プロヴァンス最強のタッグチームだった。彼らはこの地のいたるところに植樹され平凡なバルク・ワインを造る高生産量のハイブリッド種を、1870年代にフィロキセラで壊滅的被害を受けたムルヴェードルに植替え、再生させたことでタンピエのワインの大きな名声を築いた。バンドール随一の失われたブドウ品種の復活というミッションをやり遂げた。「AOC立ち上げ時には生産者は10を数えるばかりだった。他の生産者は私たちのことをクレイジーだと思っていたわ・・・」とルルは語る。(中略)ラヴィエが着任しビジネスに出資、ペイロー家は貯蔵庫全体の修復、屋根と梁を取替え、長命なワイン用のオークの大樽と、ワイナリー設備に投資を行った。以前使用していたものよりも立派で近代的なポンプ・機器を導入することにより、ブドウをより良い状態で作業することが可能になり、大きなセメント・タンクを設置したことで、ワイナリーの許容量を大きく押し上げた。「われわれは小さなことを沢山変えてきた。しかし、ワインのアイデンティティーは変えたくない」ラヴィエはそう語った。