

Raynald Delille

Bandol

"Raynald Delille began to work here in 1980. His father had already set the base for a good work in the vineyard, letting the plots rest before replanting, after having sowed lucerne in between. Shortly after he bought the farm in 1963, his father met Lucien Peyraud of Domaine Tempier, who told him: "you have gold under your feet". In spite of being a trained enologist (in Dijon, Burgundy), Raynald Delille kept enforcing the strict philosophy of his father, who was rooted in strict requirements regarding the vineyard management: Organic farming, no weed killers, regular plowing and manual digging. He only uses copper and sulphur when necessary. Low yields (35-40 hectoliter/hectare) with one cluster per shoot only. He walks everyday with his dogs at 7am in the vineyards (his other passion is greyhounds) and takes the pulse of the different plots. He says that the quality of the wine is made there first, and it takes a lot of discipline all along the year until the harvest, which is done manually with 30kg boxes so that the grapes arrive unscathed. Each vineyard plot is managed individually, which means, for example, that the harvest which might theoretically last only 12 days is usually spread over 30 days. On the vinification side he is on the low intervention side, he doesn't use external yeasts and doesn't fine the wine. The wine will clarify naturally and the lees will settle down along the more than 18 months of rest there."

-Bertrand Celce

Terre d'Ombre is Delille's young vine, declassified Bandol, ready to drink now, deep *Provence rouge*.

