



DOMAINE DE
LA BÉGUDE
BANDOL



CADET DE LA BÉGUDE 2017



Discover the noteworthy *Domaine de la Bégude*.
Located at the highest point of the **Bandol appellation**, the exceptional estate overlooks the Mediterranean Sea and benefits from an ideal mix of hot sunny days and nights. This outstanding terroir combined with the **winemaking heritage** of **Guillaume Tari**, 7th generation of winemakers raised at Château Giscours in Margaux, enables to produce unique and elegant wines.

WINEMAKER

Guillaume Tari

REGION

IGP Méditerranée

GRAPE VARIETIES

34% Mourvèdre, 33% Grenache, 33% Cinsault

TERROIR

The 99 acres (40 hectares) of 15-20-year-old vines are situated at 1,312 feet (400 meters) above sea level in clay-limestone soil. **Certified organic winery**
Vine density: 2,024 vines/ acre (5,000 vines/ hectare)
Yield: 2.96 tons/ acre (40 hl/ hectare).

CULTURE & VINIFICATION

Sunny and windy allowing late manual harvest and maturation which began in August 2017. Manual selection, double sorting, total destemming, natural yeast, and manual punchdown/ pressing of berries, and a long maceration in stainless steel tanks to preserve the fruit flavors.

TASTING NOTES

Deep and shiny robe with a bright garnet color. Black cherry aromas with menthol and spicy hints. Harmonious and fruity taste with elegant tannins and a warm and spicy finish.

FOOD PAIRING

Perfect to drink with grilled meats, leg of lamb, Peking duck, pork and prune kebabs, guinea fowl, bellota ham. Its character and youth will match perfectly with Mediterranean or Asian food.

TECHNICALS

Alcohol: 14%, Total Acidity: 5.09g/l, Residual Sugar: 2.40 g/l, PH: 3.83

AGING POTENTIAL

A wine to enjoy in the exuberance of its youth. Keep for 5-7 years.

PRODUCTION

2,800 cases



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