



DOMAINE DE
LA BÉGUDE
BANDOL



DOMAINE DE LA BÉGUDE 2016

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

AOC Bandol

GRAPE VARIETIES

85% Mourvèdre, 15% Grenache

TERROIR

The 44 acres (18 hectares) of 25-year-old vines are situated 1,312 feet (400 meters) above sea level in clay-limestone soil. **Certified organic winery**
Vine density: 1,417-2,024 vines/ acre (3,500-5,000 vines/ hectare).
Yield: 1.33 tons/ acre (18 hl/ hectare).

CULTURE & VINIFICATION

Organic viticulture without chemical fertilizers or pesticides certified by Ecocert label. Hand-harvest began in October 2016 in small crates. Double sorting, total destemming, berry crushing with a long maceration and regular cap manual punching for optimal phenolic extraction.

AGING

18 months with 70% Demi Muids (600L barrel), 20% 30HL Foudre (large wooden vat), and 10% 40HL Foudre.

TASTING NOTES

Deep ruby color with an elegant bouquet of black fruits. A powerful taste with fruity aromas and well-balanced tannins.

FOOD PAIRING

Pairs perfectly with red meat or in sauce, lamb, duck with olives, Provençal stew, and truffle dishes.

TECHNICALS

Alcohol: 13.5%, Total Acidity: 5.17g/l, Residual Sugar: 1 g/l, PH: 3.48

AGING POTENTIAL

8 years and more

PRODUCTION

1,375 cases

