



DOMAINE DE  
LA BÉGUDE  
BANDOL



## La BRULADE 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**, 7<sup>th</sup> generation of winemakers raised at Château Giscours in Margaux, enables to produce unique and elegant wines.



### WINEMAKER

Guillaume Tari

### REGION

AOC Bandol

### GRAPE VARIETIES

95% Mourvèdre – 5% Grenache

### TERROIR

The 42 acres (17 hectares) of 30-year-old vines are situated 1,312 feet (400 meters) above sea level in a clay-limestone soil. **Certified organic winery**

Vine Density: 1,215 vines/ acre (3,000 vines/ hectare)

Yield: 1.11 tons/ acre (15 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, pressing berries with skin maceration. Regular staking. 15 day alcoholic fermentation and complete malolactic fermentation under wood.

### AGING

18-24 months in the 30 Hl foudre (large wooden vat).

### TASTING NOTES

Deep purple color with a structured taste, elegant and well-balanced. Intense and fleshy hints of garrigue, black pepper. Soft and silky tannins.

### FOOD PAIRING

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

### TECHNICALS

Alcohol: 13.5%, Total Acidity: 5.16g/l, Residual Sugar: 1 g/l, PH: 3.43

### AGING POTENTIAL

15 years and more

### PRODUCTION

332 cases

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