



DOMAINE DE
LA BÉGUDE
BANDOL



DOMAINE DE LA BÉGUDE ROSÉ 2019

*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

70% Mourvèdre, 15% Grenache, 15% Cinsault

TERROIR

The 42 acres (17 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/ha)
Yield: 1.85 tons/ acre (25 hl/ha).

WINEMAKING

The 2019 summer was sunny and dry with cool nights, giving the grapes a good acidity. Organic viticulture without chemical fertilizers or pesticides certified by Ecocert label. Hand-harvesting began in October 2019 with manual sorting in small crates. Double sorting, total destemming, berry crushing and slow manual pressing of berries at low pressure, following a maceration for a few hours. Cold settling before alcoholic fermentation. Fermentation with indigenous yeasts. Aging on fine lees in stainless steel tanks.

AGING

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

TASTING NOTES

Medium pink color, a beautiful minerality, bright cherry and straw berry aromas and flavors. Elegant texture and freshness.

FOOD PAIRING

Grilled fish, crustaceans, white meats. Spanish ham de bellota, cooked vegetables such as pickled peppers, aubergines, tapenade, ratatouille, aioli and in general it will be wonderful with Mediterranean and exotic cuisine.

TECHNICALS Alcohol: 12.5%

AGING POTENTIAL 8 years and more

PRODUCTION 1,700 cases

