



DOMAINE DE
LA BÉGUDE
BANDOL



DOMAINE DE LA BÉGUDE ROSÉ 2020

90 Points Wine Enthusiast

*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 is combined with the **winemaking heritage** of **Guillaume Tari**, 7th generation of winemakers raised at **Château Giscours** in Margaux, resulting in unique and elegant wines.*

WINEMAKER

Guillaume Tari

REGION

AOC Bandol

GRAPE VARIETIES

75% Mourvèdre, 15% Grenache, 10% 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

2020 had good conditions for a great vintage. The Winter was very rainy which helped for sufficient reserve of water for the Summer. Optimal maturation of the grapes was achieved. Organic viticulture without chemical fertilizers or pesticides certified by Ecocert label. Hand-harvesting in small baskets. Double sorting, total destemming, berry crushing and slow, drawn-out 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: 13.0%

AGING POTENTIAL 10+ years

PRODUCTION 1,250 cases

