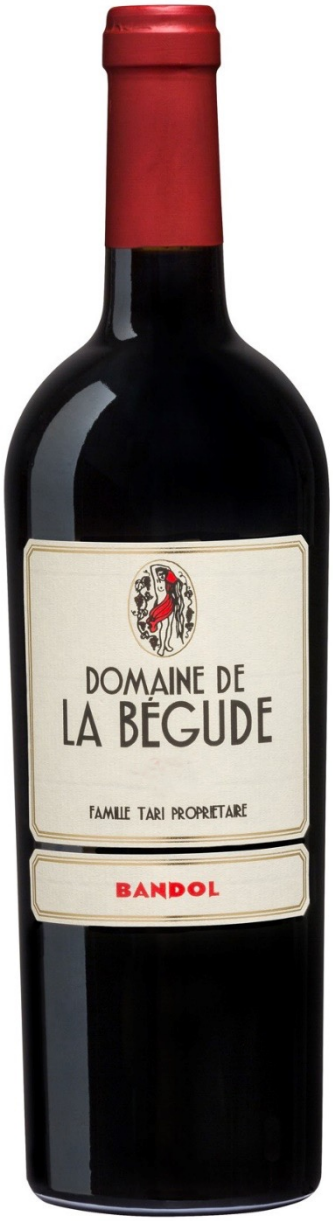
DOMAINE DE
LA BÉGUDE
BANDOL

DOMAINE DE LA BÉGUDE 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	90% Mourvèdre, 10% Grenache
TERROIR	The 44 acres (18 hectares) of 38-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 2017 in small crates. Sorting table, total destemming, pressing of the berries and a 14 day maceration with regular manual punching down every 4 hours 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
10 years and more

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