



La BRULADE 2018

*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

95% Mourvèdre – 5% Grenache

TERROIR

The 52 acres (21 hectares) of 30-year-old vines are situated 1,312 feet (400 meters) above sea level in a Furrigineous sandstone on limestone cement soil. **Certified organic winery**
Vine Density: 1,215 vines/ acre (3,000 vines/ hectare) | Yield: 1.11 tons/ acre (15 hl/ ha).

CULTURE & VINIFICATION

Organic viticulture without chemical fertilizers or pesticides certified by Ecocert label. Hand-harvest in small crates. Double sorting, total destemming, pressing berries with skin maceration, and long maceration with regular manual punching down for an optimal phenolic extraction. Alcoholic fermentation with the natural yeasts of the grape and malolactic fermentation carried out in the oak casks. Alcoholic fermentation with natural yeasts and malolactic fermentation during maturation in the oak casks.

AGING

18 months in French oak casks

TASTING NOTES

“Vines from La Brulade, the highest point in Bandol at 1,200 feet, make this rich and dense wine. Perfumed and still packed with dark tannins to nourish the juicy black fruits, it is structured and concentrated. Drink from 2024. Organic.” – Roger Voss, Wine Enthusiast

FOOD PAIRING

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

TECHNICALS

Alcohol: 13.5%

AGING POTENTIAL

15 years and more



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