

## Domaine de la Begude

### France - Provence

Domaine de La Bégude was founded in 1996 by brothers Guillaume and Louis Tari, who continue an old family wine tradition (Château Giscours, 3rd Cru, Margaux). Today the estate is run by Guillaume and his wife Soledad. Guillaume is winemaker for the estate, as well as the president of the Bandol AOC. They are devoted to elaborating wines that express the characteristics of the Bandol terroir.

Begude's ageing cellars are the ancient Merovingian chapel of the 7th century from the "Conil" seigneurie. This village has since disappeared, but it is mentioned as early as 966 in Saint Victor's maps. The estate produced some wine in the 16th century, and some ancient vinification tanks have been discovered there.

The vineyard is situated at the top of the Bandol appellation (400 meters), overlooking the Mediterranean sea. The estate measures 1,240 acres of which 70 acres are in vines (28 hectares). The vines are cultivated on terraces facing south. The terraces are divided because of the very uneven relief of the wooded massif on which lies the estate. Olive trees surround most of the vine plots and take part in perfecting a typical landscape of the Bandol area.

Domaine de la Bégude produces 65% Mourvèdre, 25% Grenache and 10% Cinsault. The vines are 25-years-old on average. Grapes are hand harvested and totally de-stemmed before 3 - 4 weeks of fermentation on the skins. Red wines are bottled unfinned and unfiltered. Production in total is 5,500 cases annually.

This property makes clean and focused Bandol, as opposed to the rustic style so commonly seen from this A.O.C. The Tari family also produces a Cotes de Provence (Rose and Red) made from grapes grown in the heart of the Provencal oak forest, dominating the Maures Mountains.

Fra

Mourvedre, Gren

Organic (certified in Europ

WW