

Begude Bandol Blanc

Domaine de la Begude

France - Provence - Bandol AOC

Pale yellow color with bright highlights.

Expressive aromas of citrus fruits. Juicy, fresh, fleshy and opulent on the palate, it is precise and elegant with ample texture, good acidity and great balance fruit /alcohol.

Specifications

Appellation	Bandol AOC
Wine Type	White
Varietals	80% Clairette, 10% Rolle and 10% Ugni Blanc
Age of Vines	30 years
Agricultural Practices	Organic
Certifications	Ecocert
Vinification	Double sorting, total destemming. Molding and pressing of the grapes prior to fermentation. Vinification in vats and aging in 1 year old oak barrels for 6 months.
Pairings	Pairs well with white meats, grilled fish, shellfish, vegetables, tapenades. Exotic and Mediterranean cuisine.



Reviews and News

2019 Domaine de la Bégude Bandol Blanc - 89 PTS - WE

2018 Domaine de la Bégude Bandol Blanc - 89 PTS - WE