

Begude Bandol La Brulade

Domaine de la Begude

France - Provence - Bandol AOC

"La Brulade" is the name of a select slope located at an altitude of 400 meters overlooking the Mediterranean sea between La Baie d'Amour (the town of La Ciotat) in the South and La Sainte Baume in the North. This is one of the highest parcels in the Bandol appellation.

The wine is only produced in exceptional vintages. This carefully selected blend is made of 95% Mourvedre and 5% Grenache, aged in large French oak barrels for 24 months. The wine shows a deep purple color. It is fresh and fruity on the nose with intense garrigue aromas. Structured, elegant and well-balanced on the palate with strong tannins. Licorice, ripe black fruits, garrigue flavors and some peppery freshness on the finish.

Specifications

Appellation	Bandol AOC
Wine Type	Red
Varietals	95% Mourvedre, 5% Grenache.
Age of Vines	35 years
Agricultural Practices	Organic
Soil type	Clay and Limestone
Vinification	Double sorting, destemming, crushing before skin contact fermentation. No filtration. Aging for 24 months in French oak casks.
Pairings	Grilled meat (lamb, beef, boar), Mediterranean cuisine, spicy dishes.



Reviews and News

2018 Domaine de la Bégude Bandol Rouge La Brulade - 95 PTS - Cellar Selection - WE
2017 Domaine de la Bégude Bandol Rouge La Brulade - 97 PTS & Platinum Medal - Decanter
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2016 Domaine de la Bégude Bandol Rouge La Brulade - 97 PTS & Platinum Medal - Decanter
2016 Domaine de la Bégude Bandol Rouge La Brulade - 94 PTS - WE
2015 Domaine de la Bégude Bandol Rouge La Brulade - 95 PTS - Cellar Selection - WE
2015 Domaine de la Bégude Bandol Rouge La Brulade - 94 PTS - JD
2015 Domaine de la Bégude Bandol Rouge La Brulade - 93 PTS - WA
2013 Domaine de la Bégude Bandol Rouge La Brulade - 95 PTS - WE
2012 Domaine de la Bégude Bandol Rouge La Brulade - 95 PTS & Cellar Selection - WE