

Begude Bandol Rose

Domaine de la Begude

France - Provence - Bandol AOC

The wine boasts a youthful coral color and offers fruity notes of strawberry, cherry blossom and watermelon. Juicy and generous in the mouth, quenching and round with a nice balanced finish. Open ½ hour before serving and decanting is highly recommended.

Specifications

Appellation	Bandol AOC
Wine Type	Rosé
Varietals	70% Mourvedre, 20% Cinsault, 10% Grenache (2018)
Age of Vines	Average 20 years
Vinification	Double sorting and total destemming. Skin contact with daily stirring in order to optimize color and aromatic extraction. 18 months in oak cask.
Pairings	It traditionally pairs well with fish, seafood, white meat and provencal dishes, such as Bouillabaisse (fish soup). It is also excellent with cheese and "international cuisine", spicy Indian, Chinese, Thai, Japanese cuisine.



Reviews and News

2020 Domaine de la Bégude Bandol Rose - 93 PTS - VINOUS
2020 Domaine de la Bégude Bandol Rose - 90 PTS - WE
2019 Domaine de la Bégude Bandol Rose - 89 PTS - WE
2018 Domaine de la Bégude Bandol Rose - 89 PTS - WE
2017 Domaine de la Bégude Bandol Rose - 91 PTS - WE
2017 Domaine de la Bégude Bandol Rose - 91 PTS - Decanter
2017 Domaine de la Bégude Bandol Rose - 90 PTS - JD
2016 Domaine de la Bégude Bandol Rose - 90 PTS - WE
2015 Domaine de la Bégude Bandol Rose - 90 PTS - WA
2015 Domaine de la Bégude Bandol Rose - 89 PTS - WE