

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.



Codes, Weights and Measures

UPC	7 84585 00330 3
Units/Case	6
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 00330 0
Case Weight	20
Cases/Pallet	60
Layers/Pallet	10
SRP	\$ 40.99 USD 750mL Bottle

Reviews and News

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
2014 Domaine de la Bégude Bandol Rose - 90 PTS - WE
2014 Domaine de la Bégude Bandol Rose - 88 PTS - WS