



Grape Varieties	100% Mourvèdre
Winemaker	Guillaume Tari
Closure	Natural Cork
ABV	13%
Residual Sugar	0.2g/L
Acidity	5.2g/L
Wine pH	3.48
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Practising Biodynamic, Vegan

PRODUCER

Domaine de la Bégude was purchased in 1996 by seventh-generation winemaker Guillaume Tari, who was raised at Château Giscours in Margaux which his grandfather acquired in 1954. Once a stopover for travellers seeking shelter and sustenance – 'beguda' means 'drink' or 'the place to drink' in Provençal – the estate was abandoned and overgrown when Guillaume discovered it. He and his wife set about replanting the old terraces and restoring the buildings. The estate totals 500 hectares, of which thirty have been replanted, predominantly with Mourvèdre. Guillaume is fascinated by Mourvèdre's capacity to evolve in bottle, and this partly inspired his creation of the world's largest collection of Mourvèdre clones, now comprising 116. The estate achieved organic certification in 2006.

VINEYARDS

Certified organic since 2006, the vineyards are located at 400m altitude above sea level at the highest point in the Bandol. Split into eighty different parcels, the diverse clay and limestone soils provide good water retention and ideal conditions for the Mourvedre grape to flourish. The grapes for 'Thysus' are sourced from the northern part of the 'La Brulade' parcel. Guillaume employs manual grafting to improve the vines' drought resistance as well as the use of cover crops, shallow tillage and biodynamic treatments to maintain a healthy soil environment.

VINTAGE

The 2020 vintage experienced the extremes of intense heat and a significant spring frost. It started with heavy rain in early winter before a respite until significant rain fell in April and May. The mild winter meant the March frost damaged some of the buds in various parcels. The summer was hot and dry and the water-retaining limestone soils provided much needed relief for the vines throughout this period. The 2020 vintage produced a healthy harvest and yield. Harvest started on 7th September and finished on 24th.

VINIFICATION

The grapes were harvested by hand, sorted twice and 100% destemmed before crushing. The berries underwent alcoholic fermentation for 10 days with natural yeasts in amphorae with manual punch downs every four hours for optimal extraction of flavours and structure. The wine was aged for a further six months in amphorae, to soften and preserve the intensity of fruit and mineral character, and was bottled without sulphur. It is classified as IGP Méditerranée due to the different ageing process.

TASTING NOTES

'Thysus' has an intense and rich character of bright blackcurrant and blackberry fruit enhanced by notes of black pepper spice, thyme and cinnamon. The palate is concentrated but balanced with crunchy tannins and layers of bright fruit which culminate in a refreshing finish.