

DOMAINE DE LA BÉGUDE

2024 VINTAGE



THE PERFECT EXPRESSION OF A ROSÉ MADE IN BANDOL

This chic and charming cuvée embodies both the savoir-faire and the know-how of the domaine. With its name directly linked to its native land, *bégué* meaning « the place where we drink » in provençal, this is a rosé that is faithful to its terroir.

VINTAGE DETAILS



APPELLATION
AOP Bandol

BLEND
70% Mourvèdre, 26% Cinsault, 4% Grenache Noir

ALCOHOL CONTENT
12.5% Vol.

TERROIR
Rudist limestone over blue marls

VITICULTURE
Certified ORGANIC EU (+ NOP equivalence) and DEMETER biodynamics

CORK
Cork of Provence

HARVEST
Manual in small crates

WINEMAKING
Double sorting, total destemming, crushing and slow pressing of the berries at low pressure, maceration on lees and then alcoholic fermentation by natural yeasts.

AGEING

In stainless steel tanks on fine lees, with steady stirrings

TASTING NOTES

With its beautiful coral-coloured appearance, this rosé seduces wine lovers with its aromas of small acidic red fruits such as raspberries and wild strawberries before developing fresh citrus notes. The palate has the same aromatic flavours as on the nose, enriched by fine notes of hawthorn. Sapid and juicy, it is carried by a very coated and refreshing acidity ending on a beautiful salinity. One of the great prides of the estate! Ready to drink now but will nicely age up to 5 years.

FOOD & WINE PAIRINGS

A must as an aperitif with a plate of Pata Negra de Bellota, if it transcends lightly spiced dishes, it is the ideal partner for fish tartar and grilled white meats with Provence herbs.



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GUIDE HACHETTE
DES VINS 2026



This vintage boasts balsamic and mentholated aromas, which complement its complex nose of crushed strawberry, white pepper, and citrus. It is full-bodied, rich, and smooth without being heavy, with a subtle aniseed tension that provides a foundation for this surprising palate. It's a stunning Bandol, just a breath away from becoming a favorite.