



DOMAINE DE
LA BÉGUDE

- VIGNOBLE D'ALTITUDE -

DOMAINE DE LA BÉGUDE
ROUGE | v.2022
AOP BANDOL RED
ORGANIC



High-altitude Bandol, fresh, fruit-driven, with fine tannins. A Côte de Nuits spirit facing the sea.

Production: 3,900 x 6pk cases (23,400 bottles), 600 magnums, 66 jeroboams, 12 mathusalems.

VINEYARD DETAILS

High-altitude vineyard: plots between 381 and 418 m.

Soil: rudist limestone over Turonian blue marls. Coniacian ferruginous sandstone over calcareous hardpan.

Exposure: hillside vineyards and dry-stone terraces (*restanques*), south facing.

Vine age: 17 plots, from 8 to 47 years old.

VARIETAL COMPOSITION

MOURVÈDRE 90% | GRENACHE NOIR 10%

HARVEST DETAILS

Harvest dates: September 02 (Grenache Noir) to 16 (Mourvèdre), 2022.

Harvesting: hand-picked in small crates. Sorted in the vineyard and again at the winery.

Yield: 15.1 hL/ha.

VINIFICATION AND AGING

Maceration: 17 to 21 days.

Extraction: 6 down to 2 manual punch downs per day, based on tasting.

Alcoholic fermentation: spontaneous, with grapes' indigenous flora.

Aging: 18 months in 25 hL, 30 hL, 35 hL, and 41 hL French and Austrian oak casks.

2022 VINTAGE WEATHER CONDITIONS

- Winter: exceptionally dry (40 mm) and harsh.
- Spring: dry and highly contrasted with an average temperature of 10.5°C in April, followed by record heat in May.
- Summer: extremely hot and dry, with no rainfall and sustained heatwave conditions until August 17, when four timely storms totaling 99 mm restarted ripening.
- Harvest: the earliest ever observed at La Béguide, from August 31 to September 16.

Impact on Domaine de La Béguide Rouge 2022: An atypically southern expression for La Béguide, with alluring aromatics, fine-grained tannins, and opulence.

TECHNICAL ANALYSIS

Alcohol: 13% • Sugar: 0.6 g/L • T.A.: 5.2 g/L • pH : 3.44.

FOR SOMMELIERS

Serving temperature: 61°F (16°C).

Vegan pairing: vegetable tagine with saffron.

Classic pairing: slow-braised lamb shank in a casserole, confit with figs.

Closure: DIAM 5 Origine. Provence sourced cork.

RECENT SCORES AND ACCOLADES

2022: Jeb Dunnuck 94pts. James Suckling 93pts. Guide RVF 90pts.

2021: Decanter 97pts, Guide RVF 90pts, Vert de Vin 92pts.

2020: James Suckling 92pts, Decanter 90pts, Jancis Robinson 17/20, Guide Hachette 1 star, Guide RVF 91pts.

2019: Guide Hachette 2 étoiles, Guide RVF 92pts.

