

LUMA BY BÉGUDE

2022 VINTAGE



Thanks to our experience in crafting cuvées, we have developed a range of branded wines with our partners who follow a strict quality guideline.

VINTAGE DETAILS



APPELLATION
AOP Bandol

BLEND
90% Mourvèdre, 10% Grenache

ALCOHOL CONTENT
13% Vol.

TERROIR
Rudist limestone over blue marls

VITICULTURE
Certified ORGANIC EU (+ NOP equivalence)

WINEMAKING
Manual harvest in small crates with plot selection of the grapes. Traditional vinification, fermentation with the grape's natural yeasts, long maceration.

AGEING
18 months in oak casks

TASTING NOTES
Deep garnet colour. Nose of black cherry and wild sloe, opening up to a real bouquet of garrigue when aired. Harmonious and fruity on the palate, with the richness and structure characteristic of Bandol, ending on a spicy finish with tertiary notes of mocha, liquorice and leather.

FOOD & WINE PAIRINGS
A pleasant, tasty and enticing wine, it goes perfectly with traditional French cuisine and will surprise you with spicy dishes: curry, tajine, etc.

