



## A commitment to excellence: Domaine de La Bégude has held the Demeter label since 2023

After obtaining our organic certification in 2008, the full Domaine de La Bégude team is proud to share some great news with you: from the 2023 vintage, our entire production (wine and olive oil) will be Demeter-labelled! This is a clear recognition of our unquestionable commitment to biodynamic practices, in other words to healthier, more sustainable agriculture.

### What is a Demeter-labelled biodynamic wine?

We are all familiar with organic farming certification, but what about the Demeter label? Organic farming certification focuses primarily on eliminating synthetic pesticides and fertilizers, while Demeter certification goes well beyond this by incorporating the principles of biodynamics. It is one of the most demanding labels in the world offering a holistic approach to farming and caring for the Earth. As the first form of organic farming, it aims to regenerate ecosystems by taking care of each element of the agricultural domain and ensuring their synergies: soil, plant, animal, and human.

Biodynamic viticulture encourages the vines to meet their environment, and thanks to it, the vines produce grapes that fully express their terroir.



DOMAINE DE  
LA BÉGUDE

BANDOL

## Spraying fundamental biodynamic preparations

Our vines benefit from the vital energy of fundamental biodynamic preparations that we apply in accordance with lunar cycles. The 500P preparation, made from prepared cow horn manure, stimulates the roots and promotes soil life. The 501 preparation, made from horn silica, supports the aerial part of the plant by enhancing light absorption. It is this natural alchemy that gives our wines their true uniqueness.

## Natural Vine with Precious Plant Extracts

Sprays of plant extracts, such as herbal teas and decoctions of horsetail, valerian, chamomile, yarrow, oak bark, comfrey, nettle, and willow, are treasures of biodiversity. Each of these extracts targets specific physiological or cryptogamic issues and contributes to the well-being of the plant.

## Responsible and Minimal Use of Phytosanitary Products

In 2024, our use of copper metal was limited to 1.2 kg/ha, which is less than one-third of the approved dose in organic farming.



## Minimalist winemaking for a pure expression of terroir

Vinification at Domaine de La Bégude combines simplicity and purity. Our only oenological input is pure SO<sub>2</sub> gas, used in very low doses, less than half those permitted in organic farming. Our wines are neither fined nor yeasted, and the reds are not filtered. This is how we preserve the authenticity and very essence of our grape varieties.

As you can see, we are committed to minimising our impact on the environment. At Domaine de La Bégude, biodynamic viticulture is not just a label, it is a philosophy. Come and share the story of Domaine de La Bégude with us, and discover the very essence of our wines through a tasting tour.