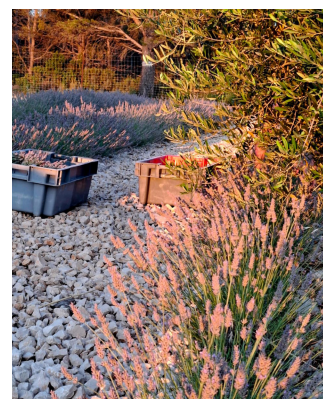
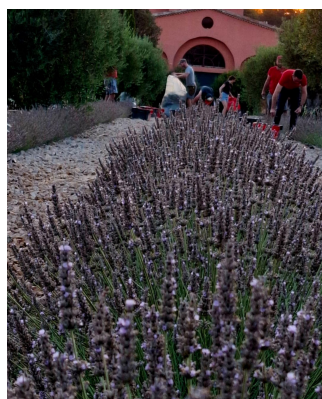


ESSENTIAL OIL LAVANDIN ABRIAL 2024



Lavandula x burnatii Abrial variety – 100% pure and natural

As a tribute to the centuries-old tradition of La Bégude, once a monastery of the Order of Saint Victor, which as early as the 7th century cultivated aromatic and medicinal plants in dedicated plots known as the 'jardin des simples', in December 2022 we planted a parcel of Abrial lavandin just opposite the cellar.

LAVANDIN ABRIAL

A natural hybrid of spike lavender and fine lavender, lavandin is a rustic botanical species that favours the limestone and stony soils of the mid-mountains. The Abrial variety, the oldest and noblest of all, was once widespread on the high plateaux of Provence, but now accounts for just 4% of the cultivated land. Its fragrance is a subtle blend of its two ancestors, with the flowery top note of fine lavender and the peppery, camphorated heart note of spike lavender.

SPECIFICATIONS

ELABORATION

Sickle harvesting of the flowering stems at dawn on 18 July 2024 by the full Domaine de La Bégude team. Steam distillation of the flowering tops in a traditional alembic. Condensation of the percolate, which is then decanted into an essencier in two distinct phases: the essential oil, which is light and concentrated, and the floral water, which is denser and has fresh floral notes.

Diffusion: as a home fragrance, with fine camphor notes that purify and deodorise while providing a soothing, comforting sensation.

Cooking: very sparingly, just one drop per dish, to garnish a warm goat's cheese toast, a crème brûlée or a chocolate fondant.

CONSERVATION

Very stable, its quality is virtually unalterable. Best before date: July 2029.

HOW TO USE

Massage: pure or diluted at 20% in a vegetable oil (e.g. olive or calendula), to relieve muscle aches, insect bites and dermatitis.

PRECAUTIONS FOR USE

Not recommended for children under 6 or for pregnant or breast-feeding women.

