



DOMAINE DE  
**LA BÉGUDE**

- VIGNOBLE D'ALTITUDE -

# AMPHORE | v.2025

AOP BANDOL WHITE  
PLOT SELECTION  
ORGANIC AND BIODYNAMIC

Recognized by its peers as one of the greatest white wine from Provence. Aged in amphora only, Clairette-driven.

Production: 500 x 6pk cases (3,000 bottles).

First vintage: 2020. Not produced in 2023.

## VINEYARD DETAILS

Plot: Amphore. Single plot selection.

GPS coordinates: 43.236989 • 5.711709.

Altitude: 1,273 ft (388 m).

Surface area: 2.26 acres (0.9139 Ha)

Terraces: 7 dry stone terraces (*restanques*), centuries old.

L'Amphore East 1.00 ac, 2 terraces. L'Amphore West 0.39 ac, 1 terrace.

L'Amphore Batterie Basse 0.87 ac, 4 terraces.

Soil: Quaternary calcareous-silty scree.

Exposure: north-west facing, swept by the Mistral and cooled by the La Bégude ravine.

Average vine age: 41 years.

## VARIETAL COMPOSITION

CLAIRETTE 70% | UIGNI BLANC 24% | ROLLE 6%

Massal selection specific to La Bégude, field blend within the plot, as it was done traditionally.

Plot planted as a field blend in 1985, T-bud grafting on RI10.

## HARVEST DETAILS

Harvest date: September 8, 2025.

Biodynamic approach: harvested 7 hours after an ascending lunar node.

Harvesting: hand-picked in small crates.

Yield: 24.6 hL/ha.

## VINIFICATION AND AGING

Pressing: sequential. No skin contact. Hard press fractions kept to a minimum. Low pressure under 0.55 bar.

Settling: minimal, high turbidity, 250+ NTU.

Alcoholic fermentation: spontaneous, driven by the grapes' indigenous yeasts. No malolactic fermentation.

Aging: 5 months in amphora on fine lees.

Amphora type: 7.5 hL TAVA ovoid terracotta amphorae.

## 2025 VINTAGE WEATHER CONDITIONS

- Winter: relatively dry and mild, +3°C vs long-term average, ending with a low soil water reserve.
  - Spring: warm, +2.5°C vs long-term average, and very wet, 302 mm from March to May, driving strong vegetative growth.
  - Flowering: Clairette on May 29. Some coulure on Rolle.
  - Early June to late August: only 26 mm of rain, +2.8°C vs the long-term average, three heatwaves.
  - As of August 31, available water reserve (AWR) fell to 8%, the lowest since 2019.
  - September 1 to 21: storms totaling 199 mm, ideal end of ripening.
- Impact on 2025 Amphore: opulence, charisma, exuberance, balance, precision, upright structure.

## TECHNICAL ANALYSIS

Alcohol: 14.3% • Sugar: 0.4 g/L • T.A.: 4.5 g/L • pH: 3.48.

## FOR SOMMELIERS

Serving temperature: 54°F (12°C).

Vegan pairing: celeriac and turnip carpaccio, fennel-flower infused oil, lime zest.

Classic pairing: hand-cut veal tartare, star anise, green asparagus.

Decanting: soft aeration if served on release.

Technical closure: DIAM 10 Origine. Provence sourced cork.

## RECENT SCORES AND ACCOLADES

2022: James Suckling 93pts, Bettane+Desseauve 95pts, Yves Beck 93pts, Vert de Vin 93pts.

2021: Bettane+Desseauve 92pts.

2020: Wine Enthusiast 91pts, Guide Hachette 1 star, Decanter 90pts, Jancis Robinson 16/20, Vert de Vin 92pts.

