



DOMAINE DE
LA BÉGUDE

— VIGNOBLE D'ALTITUDE —

DOMAINE DE LA BÉGUDE ROUGE | v.2024

AOP BANDOL RED
ORGANIC AND BIODYNAMIC



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

Production: 7,700 x 6pk cases (28,200 bottles).

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: 42 plots, from 10 to 49 years old.

VARIETAL COMPOSITION

MOURVÈDRE 88% | GRENACHE NOIR 12%

HARVEST DETAILS

Harvest dates: September 25 to 27, 2024.

Biodynamic approach: harvested after an ascending lunar cycle.

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

Yield: 17.8 hL/ha.

VINIFICATION AND AGING

Macération: 15 to 18 days.

Extraction: 4 down to 2 manual punch downs per day, based on tasting.

Alcoholic fermentation: spontaneous, with grapes' indigenous flora.

Aging: 20 months in 25 hL, 30 hL, 35 hL, and 41 hL French and Austrian oak casks.

2024 VINTAGE WEATHER CONDITIONS

- Winter: mild and rainy.
 - Spring: cool, with regular rainfall.
 - Summer: dry, with mild temperatures.
 - September: four Mediterranean storm episodes totaling 136 mm, with no impact on quality.
- Impact on Domaine de La Béguide Rouge 2024: fresh profile, aromatic purity, drinkability, contemporary style.

TECHNICAL ANALYSIS

Alcohol: 12.5% • Sugar: 0.2 g/L • T.A.: 5.7 g/L • pH : 3.44.

FOR SOMMELIERS

Serving temperature: 61°F (16°C).

Vegan pairing: red lentil dahl, turmeric, roasted cauliflower, fresh herbs.

Classic pairing: lamb tagine with prunes, spices and toasted almonds.

Closure: DIAM 5 Origine. Provence sourced cork.

RECENT SCORES AND ACCOLADES

2022: 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.

