



DOMAINE DE
LA BÉGUDE

- VIGNOBLE D'ALTITUDE -

L'IRRÉDUCTIBLE | v.2025

AOP BANDOL ROSÉ
PLOT SELECTION
ORGANIC AND BIODYNAMIC

Recognized by its peers as one of the greatest gastronomic rosés in the world. A terroir-driven rosé from high altitude.

Production: 483 x 6pk cases (2,900 bottles), 120 magnums, 24 jeroboams, 6 methuselahs.

First vintage: 2011 (not produced in 2023).

VINEYARD DETAILS

Plot: L'Irréductible. Single plot selection.

GPS coordinates: 43.231617 • 5.705063.

Altitude: 1286 ft (392 m).

Surface area: 3.4219 acres (1.3848 ha).

Terraces: 6 dry stone terraces (*restanques*), centuries old.

L'Irréductible South 1.77 ac, 3 *restanques*. L'Irréductible East 1.21 ac, 2 *restanques*.

Grenache de la Tour Provençale 0.44 ac.

Soil: Coniacian ferruginous sandstone over limestone hardpan.

Exposure: south facing hillside, open to the sea.

Average vine age: 12 years.

VARIETAL COMPOSITION

MOURVEDRE 94% | GRENACHE NOIR 6%

Massal selection (field blend directly within the plot of Mourvèdre and Grenache).

Planted in 2013 and 2016. Chip-bud grafting on R110.

HARVEST DETAILS

Harvest date: September 21, 2025. Picked at full phenolic ripeness on a Fruit Day.

Biodynamic approach: harvested during a calm weather window, 8 hours after a descending lunar node, 12 hours before a Mediterranean storm event, 118 mm in 50 minutes.

Harvesting: hand-picked in small crates.

Yield: 17.8 hL/ha.

VINIFICATION AND AGING

Extraction: 50% direct press after 3 hours skin contact. 50% free run saignée settled overnight, to build texture and length.

Pressing: gentle, tasting-led manual program. Slow, 3 hours. Low pressure, under 0.55 bar.

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

Aging: 5 months in tank on fine lees, with regular bâtonnages.

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: Mourvèdre on May 31. Significant coulure on Grenache.
 - 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 L'Irréductible 2025: complexity, black fruit, minerality, classic structure.

TECHNICAL ANALYSIS

Alcohol: 13.8% • Sugar: 0.3 g/L • T.A.: 4.6 g/L • pH: 3.57.

FOR SOMMELIERS

Serving temperature: 54°F (12°C).

Vegan pairing: cep mushroom ravioli, saffron orange sauce, toasted pine nuts.

Classic pairing: roasted Sisteron lamb, short garrigue-infused jus.

Cellaring: peak at 10 years. Longevity up to 15 years.

Technical closure: DIAM 10 Origine. Provence sourced cork.

RECENT SCORES AND ACCOLADES

2021 : James Suckling 92pts, Yves Beck 93pts, Magazine Rosé en Provence 3^e meilleur Bandol rosé, Les Échos 94pts.

2020 : Wine Enthusiast 93pts, James Suckling 92pts, Vinous 94pts, Bettane+Desseave 93pts, RVF 92pts, Decanter 92pts.

2019 : Wine Enthusiast 93pts, Decanter 96pts Outstanding.

