



DOMAINE DE
LA BÉGUDE

- VIGNOBLE D'ALTITUDE -

LA BRÛLADE | v.2025

AOP BANDOL RED
PLOT SELECTION
ORGANIC AND BIODYNAMIC

An ambitious high-altitude Bandol, conceived like a great Barolo. Controlled power, finesse, depth. Crafted to age.

Production: 483 6pk cases (2,900 bottles), 200 magnums, 18 jeroboams.

First vintage: 1999. Not produced in 2023 and 2024.

VINEYARD DETAILS

Plot: La Brûlade. Single plot selection.

GPS coordinates: 43.232264 • 5.705184.

Altitude: 1,306 ft (398 m).

Surface area: 4.5840 acres (1.8551 ha)

Terraces: La Brûlade is made up of 12 dry stone terraces (*restanques*).

Restanques Nord 0.65 ac, 4 terraces. Le Virage 0.93ac, 2 terraces. Pin de Réserve 0.93 ac, 2 terraces.

Le Pin Tortueux 0.45 ac. Grenache du Vieux Jas 0.31 ac. La Brûlade Centre 0.66 ac. La Brûlade Ouest 0.66 ac.

Soil: ferruginous sandstone over Coniacian limestone hardpan.

Exposure: sun soaked, windy plot with wide temperature swings, ideal for phenolic ripening.

Setting: The plot overlooks the La Béguide valley and the Bay of Saint-Cyr.

Average vine age: 40 years.

VARIETAL COMPOSITION

MOURVÈDRE 95% | GRENACHE NOIR 5%

Massal selection of old Mourvèdre vines originating from Yecla (the Spanish cradle of this variety), perfectly suited to extreme conditions.

Planted in 1985. T-bud grafting on R110 rootstock.

HARVEST DETAILS

Harvest date: September 23, 2025.

Biodynamic approach: harvested 8 hours after the autumn equinox, during Mars' descending node.

Harvesting: hand-picked in small crates.

Yield: 16.6 hL/ha.

VINIFICATION AND AGING

Maceration: 28 days.

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

Fermentations: spontaneous, driven by the grapes' indigenous flora. Malolactic fermentation after spring.

Aging: 18 months in a 25 hL Stockinger oval cask, Austrian oak.

Cask details: Third-fill. 57 mm staves. Steam bent. Long and deep toast, light intensity.

Filtration: unfiltered.

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 La Brûlade 2025: solar profile, depth, powdery tannins, spices, earthy notes.

TECHNICAL ANALYSIS

Alcohol: 14.1% • Sugar: 0.5 g/L • T.A. and pH not determined as of February 2026.

FOR SOMMELIERS

Serving temperature: 65°F (18°C).

Vegan pairing: wood grilled king oyster mushrooms, black garlic glaze, Jerusalem artichoke purée.

Classic pairing: dry aged ribeye, roasted bone marrow, shallot and red wine jus, cèpes, crisp beef fat potatoes.

Cellaring: peak at 15 years. Longevity up to 25 years.

Technical closure: DIAM 10 Origine. Provence sourced cork.

RECENT SCORES AND ACCOLADES

2020: Guide RVF 92pts, Bettane+Desseauve 95pts, Yves Beck 92pts.

2019: Wine Advocate 91pts, James Suckling 91pts, Bettane+Desseauve 96pts, Guide RVF 91pts, Jancis Robinson 17.5/20.

2018: Wine Enthusiast 95pts Cellar Selection, James Suckling 92pts, Bettane+Desseauve 96pts, Jancis Robinson 17.5/20.

