

DOMAINE DE

LA BÉGUDE

—VIGNOBLE D'ALTITUDE—

Domaine de La Bégude embodies the spirit of Burgundy *in the heart of Provence*

Single-vineyard plots envisioned as Burgundian Grands Crus, estate wines crafted like Premiers Crus. A pristine sanctuary preserved since the dawn of time, where vines, olive trees, and garrigue have coexisted for over 600 years across 517 contiguous hectares.

La Bégude sits at the summit of the Bandol appellation. Altitude, tension, and moderate alcohol levels offer a distinct expression of the appellation. The estate's identity is so unique that one could almost speak of a 'Bégude AOP'.





A tale of water and wine

The name says it all: beguda, in Provençal Occitan, designates the place where one comes to drink. paradoxically devoid of springs or running water, La Bégude rests upon a karstic limestone massif whose subterranean network forms a reservoir of rare generosity, evident in the preserved forest, the density of the garrigue, and the vegetation that covers its heights between Toulon and Marseille.

Situated at a crossroads of civilizations, the estate witnessed the meeting of phocaeans and gauls, the former at the origin of the amphora, the latter of the barrel. the monastery affiliated with the Order of Saint Victor was erected there in the 7th century. the italian and spanish pilgrims of the 14th–15th centuries introduced their grape varieties there: rolle, ugni blanc, mourvèdre, grenache.



The estate is unlike any other in the world: an LPO refuge home to over 600 animal and plant species, a mosaic of 103 biodynamically farmed plots, a Natura 2000 site at the crossroads of the paths of Saint-Jacques-de-Compostelle and the Sainte-Baume. an exceptional estate that asserts itself as such, and whose wines are the direct proof.


DOMAINE DE
LA BÉGUDE
—VIGNOBLE D'ALTITUDE—
Gros Driou
415 m
Le Conservatoire
426 m
Le Vieux Jas
412 m
400 m
Mistral
416 m
Le Plateau
398 m
La Brûlade
404 m
N
O
E
S
La Verrière
395 m
427 m
Le Revers de Boquié
DOMAINE DE LA BÉGUDE BLANC
DOMAINE DE LA BÉGUDE ROUGE & ROSÉ
THYRSUS ROSÉ
THYRSUS ROUGE
AMPHORE BLANC
L'IRRÉDUCTIBLE ROSÉ
LA BRÛLADE ROUGE
DOMAINE DE LA BÉGUDE HUILE D'OLIVE VIERGE-EXTRA
Paris
Bandol
DISCOVER THE VIDEO



Laurent Fortin, director of FOR-Wine and Christian Roulleau, owner.

The Roulleau family, also owner of Château Dauzac, an 1855 Grand Cru Classé in Margaux, took over the estate in 2022. since then, the vineyard has expanded from 26 to 46 hectares, a second identical cellar has been built, two 12th-century ovens are integrated into the wine tourism circuit.



« When you respect a unique place like La Bégude, preserved, wild and imbued with energy, biodynamic farming comes naturally. »

Vincent Bouyer - Technical Director

The DEMETER certification, obtained after several decades of ecological commitment, is not a matter of posturing. It is the logical culmination of an approach built over time, out of conviction and farmer's common sense, drawing upon the work of Vincent Masson and Alex Podolinsky, two major figures in biodynamics, one French, the other Australian.

In practice: the 500P preparation stimulates microbial life and the root system; the 501 preparation, made from horn silica, supports the cultivation of mourvèdre in harmony with lunar rhythms.

manual punch-downs, no added yeast, no pumping. Each tank corresponds to a plot, each plot to its own identity. Result: copper usage reduced to a quarter of the permitted dose in organic farming. Two cuvées are produced with no added sulfur.

« The DEMETER label has one of the strictest sets of specifications. Making wine means doing something noble at every moment, with Nicolas LABAT our cellar master, we are in communion with nature, with the raw material. »

Vincent Bouyer - Technical Director



Estate *Wines*

Domaine de La Bégude Rosé

Bandol Rosé

A rosé of character and altitude, a structured and saline mourvèdre signature. a Bandol conceived for the table rather than the terrace. mourvèdre imparts depth and structure, cinsault brings the Provençal touch, grenache provides length. hand-harvested, slowly pressed, aged on fine lees. crisp red fruits, citrus, spices. a long, iodized finish that enhances the cuisine. **organic, demeter and vegan.**







DOWNLOAD THE TECHNICAL SHEET

Estate *Wines*





Domaine de La Bégude Blanc

Bandol Blanc

Fine and saline white Bandol, high-altitude minerality in a bottle. The crystalline facet of the estate. The north-facing slopes, bordering a wooded valley, naturally bring tension to the structure; clairette is the soul of this wine, ugni blanc brings freshness, rolle provides aromatic depth and ripe fruit. Direct pressing, fermentation with indigenous yeasts, aging on fine lees. White flowers, citrus, white-fleshed fruits, distinct salinity, an ample and precise palate. **Organic, demeter and vegan.**







DOWNLOAD THE TECHNICAL SHEET

Estate *Wines*

Domaine de La Bégude Rouge

Bandol Rouge

Bandol with a Burgundian spirit. fruity, elegant, with fine tannins, a true côte de nuits facing the sea. a classic and profound expression of high-altitude mourvèdre. dense and fresh fruit, notes of garrigue, spices, assertive minerality. extractions are kept gentle, aging in foudres complements the structure without weighing it down. ample, energetic palate, refined tannins. a precise, gastronomic red, a Bandol classic. **organic, demeter and vegan.**







DOWNLOAD THE TECHNICAL SHEET

Estate *Wines*





Single *Parcels*



L'Irréductible

South-facing slopes at 392 m, overlooking the Mediterranean. The only biodynamic single-block Bandol rosé. Deep, saline, structured, very fine tannins, ample texture, vibrant energy. Ripe red fruits, spices, garrigue, intense raspberry hue. Crafted for the table and fine dining. Aging potential. Produced only in exceptional vintages.

« A signature rosé, crafted for gastronomy. Length, longevity, complexity, and harmony. A sommeliers wine. »

Vincent Bouyer - Technical Director

GRAPE VARIETIES

Mourvèdre 94 %, Grenache Noir 6 %

ELEVATION

392 meters

APPELLATION

Bandol Rosé BIO, DEMETER et VEGAN

PRODUCTION

2 900 bottles (2025)

DOWNLOAD THE TECHNICAL SHEET

Single *Parcels*

Amphore

Sourced from the vieux jas, 0.9 ha of northwest-facing restanques at 388 m on limestone-silt scree, swept by the mistral and cooled by the La Bégude valley. old vines co-planted in 1985, hand-harvested, direct co-fermentation, 5 months in Tava oval amphorae. the only biodynamic single-block white Bandol. produced only in exceptional vintages.

« One of the greatest white wines of Provence. »

Vincent Bouyer - Technical Director



GRAPE VARIETIES

–

Clairette 70 %, Ugni Blanc 24 %, Rolle 6 %

ELEVATION

–

388 meters

APPELLATION

–

Bandol Blanc BIO, DEMETER et VEGAN

PRODUCTION

–

3 000 bottles (2025)

DOWNLOAD THE TECHNICAL SHEET

Single *Parcels*



La Brûlade

Summit terroir at 398 m on Coniacian ferruginous sandstone, overlooking the bay of Saint-Cyr and the entire appellation. Highly exposed block, swept by the winds: mourvèdre gains concentration while retaining high-altitude tension. Massal selection from Yecla (the Spanish origin of mourvèdre). Long maceration, manual punch-downs, aging in French and Austrian oak Stockinger foudres. Black fruits, garrigue, spices, cocoa. Velvety tannins, long finish. Produced only in exceptional vintages.

« Bandol at its peak. A sun-drenched, spicy, and dense wine, crafted for remarkable longevity. »

Vincent Bouyer - Technical Director

GRAPE VARIETIES

Mourvèdre 95 %, Grenache Noir 5 %

ELEVATION

398 meters

APPELLATION

Bandol Rouge BIO, DEMETER et VEGAN

PRODUCTION

3 300 bottles (2025)

DOWNLOAD THE TECHNICAL SHEET

Single *Parcels*

Thyrsus Rosé

La verrière: a wild valley at 395 m, northwest-facing on Quaternary limestone scree, overlooking the Sainte-Baume. dense fruit, lively energy. an intense, deeply colored, and vibrant style: small red fruits, grapefruit, vineyard peach, sweet spices. minimalist winemaking, spontaneous fermentation, amphora aging. a taut and crisp palate. an ode to nature. produced only in exceptional vintages.

« A faithful expression of Mourvèdre. A rosé of pristine purity, driven by the fruit, energy, and vibrancy of the site. »

Vincent Bouyer - Technical Director



GRAPE VARIETIES

Mourvèdre 100 %

ELEVATION

395 meters

APPELLATION

Vin de France Rosé
Vin Méthode Nature
BIO, DEMETER et VEGAN

PRODUCTION

4 000 bottles (2025)

DOWNLOAD THE TECHNICAL SHEET



Thyrsus Rouge

Sourced from rudist limestone on Turonian blue marl, southeast-facing. spontaneous fermentation, amphora aging, zero inputs. a crisp, pure style, naturally fermented grapes. pure black fruit, fine spices, a floral hint, a saline backbone. seductive tannins, a linear and mineral finish. produced only in exceptional vintages.

« A tribute to Mourvèdre. Crisp, pure, naturally fermented grapes. A minimalist expression, free of artifice, revealing the full complexity of the varietal. »

Vincent Bouyer - Technical Director

GRAPE VARIETIES

–

Mourvèdre 100 %

ELEVATION

–

415 meters

APPELLATION

–

Vin de France Rouge
Vin Méthode Nature
BIO, DEMETER et VEGAN

PRODUCTION

–

7 500 bottles (2025)

DOWNLOAD THE TECHNICAL SHEET



The *Signatures*

Cadet de La Bégude Rosé

IGP Méditerranée Bio

GRENACHE - CINSAULT - MOURVÈDRE

A pleasure-driven rosé, pure and Mediterranean. PALE AND LUMINOUS HUE. FRESH RED FRUITS, RASPBERRY, CITRUS. SUPPLE AND DYNAMIC PALATE, SALINE FINISH. THE TOUCH OF MOURVÈDRE ADDS DEPTH TO THE BLEND. PRECISE AND IMMEDIATE. **ORGANIC AND VEGAN.**







DOWNLOAD THE TECHNICAL SHEET



Cadet de La Bégude Blanc

IGP Méditerranée Bio

ROLLE - UGNI BLANC

The fresh and exuberant white, in a Mediterranean style. EMPHASIS ON FRESHNESS AND DRINKABILITY: A NOSE OF CITRUS AND WHITE FLOWERS, A SLEEK AND REFRESHING PALATE. UGNI BLANC PROVIDES STRUCTURAL TENSION, ROLLE BRINGS FLORAL BRILLIANCE. SAVORY FINISH. **ORGANIC AND VEGAN.**







DOWNLOAD THE TECHNICAL SHEET

Cadet de La Bégude Rouge

IGP Méditerranée Bio

GRENACHE - SYRAH - MOURVÈDRE

A Provençal GSM. grenache and syrah bring fruit and generosity. Mourvèdre anchors this cuvée in the spirit of the estate. Juicy black fruits, spices, notes of garrigue. Gentle extractions, silky tannins. Immediate pleasure, without heaviness. **Organic and vegan.**







DOWNLOAD THE TECHNICAL SHEET



RoséRose

IGP Méditerranée Rosé Bio

GRENACHE - CINSAULT - SYRAH

La Bégude, by the pool, pure and organic. AN UNAPOLOGETIC PLEASURE-DRIVEN ROSÉ, IN THE SPIRIT OF THE FRENCH RIVIERA. RED FRUITS, CITRUS, WHITE FLOWERS. LIVELY PALATE, CLEAN FINISH. GRENACHE BRINGS FRUIT AND ROUNDNESS, CINSAULT PROVIDES AROMATIC BRILLIANCE, SYRAH ADDS A TWIST OF GENEROSITY. **ORGANIC AND VEGAN.**



DOWNLOAD THE TECHNICAL SHEET











Le Comptoir de *La Bégude*



La Bégude Olive Oil
Extra Virgin

Over 1,300 olive trees scattered across some fifty parcels, zero inputs aside from biodynamic preparations, this oil is the other agricultural face of La Bégude. Picholine, aglandau, cailletier, brun, cayon, bouteillan and a few other local varieties grow at low density on steep slopes.

Olives are hand-picked at the turning stage, cold-pressed the very same day. The oil is bottled unfiltered. The result is an oil with a ripe, creamy, and delicately peppery fruity profile, fresh tomato, artichoke, hazelnut, cut hay with a long aromatic persistence and a subtle pungency that make it a true gastronomic partner. **Organic and Demeter.**

DOWNLOAD THE TECHNICAL SHEET



Floral Water & Lavandin Essential Oil
Provençal Freshness

La Bégude was long a monastery, where aromatic plants were cultivated. This floral water is its direct legacy. Abrial lavandin, a nearly vanished variety, selected for its finesse. Steam-distilled in an artisanal still the very morning of the harvest. As a lotion or a mist, it is refreshing and soothing. **Organic and Demeter.**

Same plant, same dawn harvest for the essential oil, which is light, airy, and deeply Provençal. Floral, peppery, with the delicately camphorated signature that distinguishes Abrial. For daily care massages, diffused to fragrance and purify, or in cooking to elevate a dish — a single drop is all it takes. **Organic and Demeter.**

DOWNLOAD THE TECHNICAL SHEET

WHY WORK WITH DOMAINE DE *La Bégude* ?

INDEPENDENT WINEGROWER

THE ONLY DEMETER-CERTIFIED ESTATE IN BANDOL

HIGH-ALTITUDE VINEYARD, THE HIGHEST ESTATE IN BANDOL (415 METERS)

THE MOURVÈDRE SPECIALIST, HOME TO THE INTERNATIONAL MOURVÈDRE CONSERVATORY (117 CLONES)

NEARLY 600 YEARS OF EXPERTISE (FIRST HARVEST IN 1450)





OUR ENVIRONMENTAL *commitment*

A CONCRETE AND MEASURABLE APPROACH ACROSS THE ENTIRE SUPPLY CHAIN

100% BIO-BASED CORK STOPPERS FROM PROVENCE: MASSIF DES MAURES AND ESTÉREL (40 KM)

BOTTLES: SOURCED WITHIN ≤ 250 KM (MAINLY FROM SOUTH GARD)

LABELS: MANUFACTURED IN AUBAGNE, FSC-CERTIFIED PAPER (FOREST STEWARDSHIP COUNCIL)

LPO REFUGE CERTIFIED ESTATE: OVER 600 ANIMAL AND PLANT SPECIES INVENTORIED

CERTIFIED CELLARS (MEDITERRANEAN SUSTAINABLE BUILDING): LOW CARBON, LOCAL BUSINESSES (83, 84, AND 13)

LOCAL CARDBOARD PACKAGING SUPPLIER BASED IN SOUTH VAUCLUSE

CARBON FOOTPRINT REDUCTION PLAN INITIATED IN 2024 (CSRD APPROACH, CORPORATE SUSTAINABILITY REPORTING DIRECTIVE)

CERTIFICATIONS: ORGANIC / DEMETER / V-LABEL VEGAN / VIN MÉTHODE NATURE / KOSHER (OUP + SECKBACH)



Biodiversity

OVER 1,300 OLIVE TREES ACROSS MORE THAN 50 PARCELS

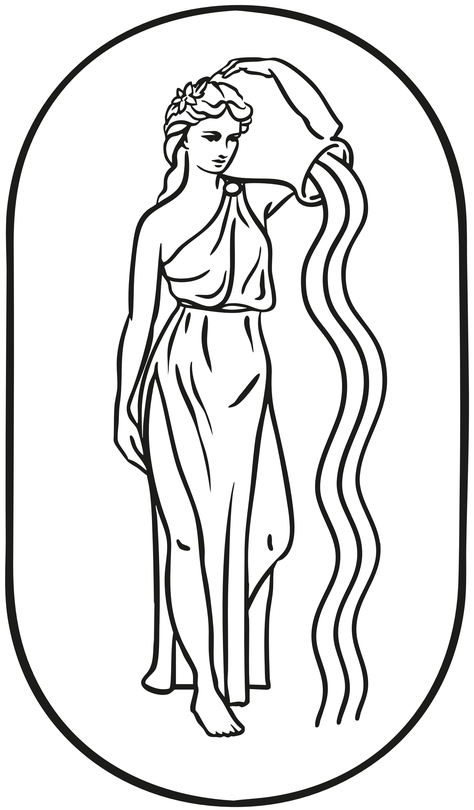
LAVANDIN ESSENTIAL OIL AND FLORAL WATER

PRESENCE OF BONELLI'S EAGLES, GREY WOLF

AROMATIC AND MEDICINAL PLANTS

OVER 600 PLANT & ANIMAL SPECIES

ECOLOGICAL RESERVOIR



CONTACT@DOMAINEDELABEGUDE.FR

+33 7 43 15 39 02