

LUMA BY BÉGUDE

2024 VINTAGE



A PLEASURE ROSÉ!

Thanks to our experience in crafting cuvées, we have developed a range of branded wines with our partners who follow a strict quality guideline.

A festive and pleasant rosé to drink all year round. It is suitable for all occasions, which it enhances by its pink attitude!

VINTAGE DETAILS



APPELLATION
AOP Bandol

BLEND
70% Mourvèdre, 26% Cinsault ,
4% Grenache noir,

ALCOHOL CONTENT
12.5% Vol.

TERROIR
Rudist limestone over blue marls

VITICULTURE
Certified ORGANIC EU
(+ NOP equivalence)

HARVEST
Manual in small crates with a selection of grapes
in the vineyard.

WINEMAKING
Direct pressing, fermentation with the grapes'
natural yeasts.

AGEING
In stainless steel tanks, on fine lees, with steady
stirrings.

TASTING NOTES
Rose petal colour with ruby highlights. Floral
nose of hawthorn mixed with delicate notes of
redcurrant and wild strawberry. Fresh and full
on the palate, releasing aromas of red fruits and
citrus. The finish is saline and persistent, typical of
Bandol wines.

FOOD & WINE PAIRINGS
Ideal as an aperitif with tapas, it also goes
wonderfully well with pissaladière, anchovy paste,
teriyaki prawn skewers, tuna ceviche...

