



DOMAINE OF THE BEE

2018 Field of the Bee

Alcohol label %: 12.9 | **pH:** 3.4 | **Acidity (TA):** 5.32 | **Residual Sugar (g/L):** 0.5 |
Serving Temperature (°C): 8.0 | **Drink starting in:** 2019 | **ending in:** 2022

Growing Conditions

After a damp spring, 2018 was a warm year with an extremely hot period for a couple of weeks in July, but there was enough groundwater to keep the vines healthy throughout the summer, and to produce an abundant crop of delicious grapes.

Winemaking

The grapes that go into this wine come from vineyards belonging to Jean-Marc Lafage (hence it is bottled under the 'Field of the Bee' label, rather than as 'Domaine of the Bee' (which would need to come 100% from our own vineyards) Some of Jean-Marc's vines are over 100 years old, and produce fabulously intense grapes which need careful vinification in cool temperatures, and just a small amount of the wine was aged in barrel.

Appearance

A refreshing yellow gold.

Nose

Very enticing, and quite expressive, with notes of white peach and pineapple.

Palate

A dry wine, but also very soft and approachable, this rich, flavourful white has some of the zing of Sauvignon, but with a much smoother, softer palate, more like a Viognier, with layers of peachy fruit.

Food Pairing

Lovely with chicken, grilled pork and rich seafood dishes or just some salted almonds and charcuterie.

