



DOMAINE OF THE BEE

2017 Field of the Bee

Alcohol label %: 13.0 | Serving Temperature (°C): 8.0 | Drink starting in: 2018 | ending in: 2020



Growing Conditions

After a very dry winter and an early start to spring, most of France experienced devastating frosts towards the end of April. Our part of the Roussillon was spared disastrous weather although producers only a few miles away were badly affected. There was a little rainfall over the warm summer which helped create balanced and fresh wines.

Harvest

The 2017 harvest was a little earlier than normal, and we harvested plentiful grapes in good condition. The grapes for the Field of the Bee were picked in early September

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.

Aging

A tiny percentage of the wine is aged in new French oak for 4 months, with lees stirring.

Bottling

The wine was bottled in early April.

Appearance

A refreshing yellow gold.

Nose

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

Palate



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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.