



DOMAIN OF THE BEE

2016 Bee Pink

Alcohol label %: 12.0 | pH: 3.2 | Residual Sugar (g/L): 1.0 | Serving Temperature (°C): 6.0 | Drink starting in: 2017 | ending in: 2018

Growing Conditions

2016 was a difficult year for several wine regions in France. Hail and frost severely reduced crops in several regions. But the Roussillon region was very lucky. Despite a slight lack of water and smaller-sized grapes, this harvest generated very tasty wines.

After a dry spring and a very hot summer, our grapes were never going to grow very large and required more time to ripen. But both reds and whites are concentrated, and full of flavour, with reds rich in colour, and whites with lots of ripe concentration.

Harvest

A smaller crop made for a quicker than normal harvest, with plenty of sunny and dry weather, and no significant risks of rain.

Winemaking

Our friend Jean-Marc Lafage (who owns Chateau St Roch, near Maury, where we make our red wine) is one of the Roussillon's finest rosé producers. He has allowed us to work with some of his Grenache, Grenache Gris and Syrah grapes to produce our own Bee Pink.

The grapes are pressed straight away, to give a pale pink juice, and then fermented separately at low temperatures, before making a small blend to produce Bee Pink.

Aging

Our wine is released young, and is best consumed within a year of bottling.

Bottling

Bottled in early April.

Appearance

An extremely delicate pale pink.

Nose

Aromas of citrus fruit and white peach, with a hint of redcurrant.

Palate





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Bone dry and very refreshing, with crisp, mouthwatering freshness, and charming red fruit flavours.

Food Pairing

Delicious with a salade niçoise, or a chicken salad, and the taste will transport you to the South of France, even on a misty November day.