



DOMAINE OF THE BEE

2016 Field of the Bee

Alcohol label %: 13.0 | pH: 3.3 | Residual Sugar (g/L): 2.0 | Serving Temperature (°C): 8.0 | Drink starting in: 2017 | ending in: 2019



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

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 late April

Appearance

A limpid yellow gold

Nose

Very enticing, and quite expressive, with notes of peach and yellow plum.



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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, rich seafood dishes and butternut squash risotto.