



DOMAIN OF THE BEE



2015 Les Genoux

Harvest Dates: October 12th - 13th, 2015 | **Alcohol label %:** 14.5 | **pH:** 3.56 |
Acidity (TA): 5.35 | **Residual Sugar (g/L):** 0.9 | **Serving Temperature (°C):** 18.0 |
Drink starting in: 2017 | **ending in:** 2025

Growing Conditions

High winds in May during flowering limited the yield somewhat, but a hot and largely dry June and July gave way to a cooler, damper August. We were a little worried by the humid sea breezes at the end of August, but the Tramontane kicked in in September, and we had a wonderful, warm, dry month.

Harvest

A few rainstorms at the end of Sept caused us some concern, but we harvested a large and healthy crop in good conditions.

Winemaking

The source of the fruit for our 'Les Genoux' cuvée are the wonderful 100 year-old vines in our ancient Coume de Roy vineyard. All the grapes are picked by hand, and any selection needed to eliminate less than perfect grapes is done in the vineyard. The grapes are de-stalked, lightly crushed, and fermented in up-ended demi-muids (500 L barrels) with the ends taken out, and plunge gently by hand, twice or three times a day. Pressing after 3 weeks of post-fermentation maceration, followed by maturation in a mixture of new, 1 year old and 2 year old Demi-muids for 14 months, before being bottled with minimal filtration, and sealed with melted beeswax.

Aging

Les Genoux will improve significantly over the first 2-3 years in bottle, and will continue to develop over at least a further 10 years

Bottling

Yes.

Appearance

Les Genoux is less intensely coloured than the regular cuvée, as it contains 10-15% white and pink grapes.

Nose

The nose is more complex than our main wine and is more perfumed, spicy and complex. Layers of raspberry and wild strawberry, with wafts of rosemary and fennel.



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There's also hints of slatey minerals and even a note of iodine.

Palate

Initially soft, and lush, the palate unveils an array of crushed stones, herbs, and ripe plum and damson flavours. For all its softness, there is quite a lot of tannin here, and plenty of signs that this will improve over 3 to 4 years in bottle

Food Pairing

Excellent on its own as a 'vino di meditazione' (best appreciated with a good friend), Les Genoux is also a wonderful match for charcuterie (especially finnochiona, or fennel salami), and the perfumed, elegant style makes it pretty versatile.