



DOMAINE OF THE BEE

2023 Field of the Bee

Alcohol label %: 13.0 | pH: 3.36 | Acidity (TA): 5.38 | Residual Sugar (g/L): 1.2 |
Serving Temperature (°C): 10.0



Growing Conditions

After a second dry summer, with a dry winter in between, the lack of water in the region is turning into a crisis, and the vines struggled to flower and ripen a normal sized crop. The heat, and shortage of water resulted in a lower yield of smaller-sized grapes, with plenty of ripeness and flavour.

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 at cool temperatures, with 20% of the wine aged in barrel for 4 months.

Aging

20% of the wine is aged in barrel for 4 months.

Appearance

A refreshing greenish gold

Nose

A delicious nostril-filling nose with bright mouthwatering fruit - pears and even a hint of fresh pineapple - and a very subtle note of creamy oak.

Palate

Our white is dry, and full of richness and flavour, but with enough bright citric acidity to make sure it stays refreshing all the way to a saline and mineral finish.