



DOMAINE OF THE BEE

# 2019 Field of the Bee

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**Alcohol label %: 13.0 | pH: 3.34 | Acidity (TA): 5.83 | Residual Sugar (g/L): 0.0 |  
Serving Temperature (°C): 8.0 | Drink starting in: 2020 | ending in: 2022**

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## Growing Conditions

An extremely dry winter, and a damp and cool early spring gave way to an extraordinary heat wave in June, with the temperature peaking at 42, but with the maximum daily temperature staying 30 degrees for over 30 days out of 35 in June and July. The rest of the summer was much cooler, and the grapes for our white were harvested in almost perfect conditions before the rains of the 10th 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 at cool temperatures, with 20% of the wine aged in barrel for 4 months.

## Appearance

A refreshing yellow gold.

## Nose

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

## 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 and rich seafood dishes or just some salted almonds and charcuterie.

