



DOMAIN OF THE BEE

2010 Les Genoux

Alcohol label %: 15.0 | Drink starting in: 2012 | ending in: 2018



Harvest

The source of the fruit for our 'Les Genoux' cuvée are the wonderful 90 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.

Winemaking

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 with a small basket press.

Aging

Maturation in a mixture of new, 1 year old and 2 year old Demi-muids for 14 months, before being bottled with no fining or filtration, and sealed with melted beeswax.

Bottling

Les Genoux was bottled unfiltered, and by now has thrown a light sediment. It is recommended to stand the bottle upright for 24-48 hours before drinking, and ideal to decant into a carafe or jug 1-2 hours before serving

Appearance

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

Nose

A restrained nose, that benefits from aeration, and then opens up voluptuous kirsch-like aromas, and hints of garrigue herbs - rosemary and thyme.

Palate

Initially soft, and lush, the palate unveils an array of crushed stones, herbs, and ripe damson and currant flavours.

Body: Full



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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.