



DOMAINE OF THE BEE

2017 Les Genoux



Harvest Dates: September 22nd - 29th, 2017 | **Alcohol label %:** 14.5 | **pH:** 3.53 | **Acidity (TA):** 5.55 | **Residual Sugar (g/L):** 0.7 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2019 | **ending in:** 2029

Growing Conditions

One of those rare years that delivered both exceptional quality and above-average quantity. The wines have been fruit-forward from the moment the grapes were picked at full ripeness.

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. One barrel was de-stalked and lightly crushed and the second barrel was fermented with whole bunches, both in up-ended demi-muids (500 L barrels) with the ends taken out, and plunged gently by hand, twice or three times a day.

Aging

Pressing after 3 weeks of post-fermentation maceration, and the free run and light pressings from each barrel were blended in a 3-year-old Demi-muid for 14 months, before being bottled with minimal filtration, and sealed with melted beeswax.

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. 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 good tannic structure and 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),



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Les Genoux is also a wonderful match for charcuterie (especially finnochiona, or fennel salami), and the perfumed, elegant style makes it pretty versatile.

