



DOMAINE OF THE BEE

# 2015 Field of the Bee

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Alcohol label %: 13.0 | Drink starting in: 2016 | ending in: 2018

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## Growing Conditions

A lovely, fresh and zingy white with notes of citrus fruit, hawthorn blossom, almond and yellow plum.

A good start of the year with dry weather in spring and early summer. The steady Tramontane wind helped develop and concentrate the grapes. The late summer brought some rain, which gave the necessary acidity required to maintain the fresh and zingy style.

## 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 in cool temperatures, and just a small amount of the wine was aged in barrel.

## Appearance

A limpid greenish gold.

## Nose

Very enticing, with hints of hawthorn and peach blossom, and notes of mirabelle plum.

## Palate

Bone dry, but also very soft and approachable, this rich, flavourful white has some of the zing of Sauvignon, but with a much smoother, softer palate, and layers of flavour that keep the interest to the last glass.

\*\*\*Body\*\*\*: Medium

## Food Pairing

Lovely with chicken, grilled pork, rich seafood dishes and butternut squash risotto.