



DOMAINE OF THE BEE

2015 Single Barrel Carignan



Harvest Dates: October 1st - 2nd, 2015 | **Alcohol label %:** 15.5 | **pH:** 3.56 | **Acidity (TA):** 5.11 | **Residual Sugar (g/L):** 0.8 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2017 | **ending in:** 2027

Growing Conditions

High winds in May during flowering limited the yield somewhat, but a hot and largely dry June and July gave way to a cooler, damper August. We were a little worried by the humid sea breezes at the end of August, but the Tramontane kicked in in September, and we had a wonderful, warm, dry month.

Harvest

A few rainstorms at the end of Sept caused us some concern, but we harvested a large and healthy crop in good conditions.

Winemaking

The grapes that came from the higher, drier part of our La Roque vineyard were destemmed and poured into an open-ended demi-muid. After a week-long cold maceration, the colour of the juice was already as black as the inside of a witch's hat, and ever since, this barrel (number 14) has retained its intense concentration, and extraordinary black fruit flavours.

Aging

After 15 months in a 225 litre barrique, we decided it would be a terrible shame to blend this barrel, and so we decided to bottle it separately, for only a very few to enjoy....

Bottling

Bottled on the 7th April 2017

Appearance

Black.....

Nose

Huge, powerful nose of cassis and blackberry, with a hint of earthy woodland, and a note of sweet vanilla.

Palate

This is a big wine - 15.5% alcohol makes for an enormously lush, super-saturated



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mouthful. Impressive power and extremely long.

Food Pairing

Wild boar sausages or Venison would be ideal, but any dark, gamey meat would be a marvellous match.