



DOMAINE OF THE BEE

2008 Domaine of the Bee

Alcohol label %: 15.0 | Drink starting in: 2010 | ending in: 2018

Growing Conditions

A very rich and concentrated red, with very bright, fresh youthful fruit characters, and the power to age well, but drinking beautifully now. 2008 is a much more 'serious' wine than 2007, with a longer potential for ageing. It is less immediately fruity, but with a great deal of spice and complexity on the nose, and a huge concentration and length. This is more akin to Chateauneuf-du-Pape then ever, and will appeal to lovers of BIG REDS.

A more difficult year than 2007, with a damp and sporadic summer giving rise to some challenges from mildew, and other such delights that plague the life of the vigneron. A wonderfully sunny September really helped to finish the ripening of the grapes in healthy conditions, and at harvest the grapes tasted fantastic, giving rise to hopes of a good quality vintage.

Winemaking

Fermentations in a mixture of upended demi-muids (500 L barrels) with the ends taken out, and a stainless steel tank for the majority of the Carignan. Pressing with a small basket press.

Aging

Maturation in a mixture of new, 1 year old and 2 year old barriques and Demi-muids for 14 months.

Palate

Body: Full

Food Pairing

Great with grilled red meat, hearty stews, barbequed food, and hard cheeses.

