



DOMAINE OF THE BEE

2016 Domaine of the Bee

Harvest Dates: October 3rd - 12th, 2016 | **Alcohol label %:** 15.0 | **pH:** 3.52 |
Acidity (TA): 5.06 | **Residual Sugar (g/L):** 1.0 | **Serving Temperature (°C):** 18.0 |
Drink starting in: 2018 | **ending in:** 2028

Growing Conditions

Hail and frost severely reduced crops in several regions. But the Roussillon region was very lucky. A very hot June and July quickly ripened our grapes, and a much cooler August helped to retain acidity and freshness. Despite a slight lack of water and smaller-sized grapes, this harvest generated very tasty wines.

Harvest

The coolness of August slowed down the ripening considerably, and pushed what we had initially expected to be a slightly earlier harvest back into October. The harvest itself was relatively straight-forward, and the fruit looked great when it came through the winery door.

Winemaking

We have now been working with Jean-Marc and his team at Chateau St Roch for 5 years now, and we are improving our winemaking all the time. All our grapes for Domaine of the Bee were hand harvested, and then hand-sorted at the winery to ensure we only chose the healthiest and ripest grapes. The majority of our Carignan is fermented in a stainless steel tank, except for 2 barrels-worth which was cold-macerated, as was all of the Grenache in upturned demi-muids (500L barrels) with the ends taken out, before being warmed up, inoculated with yeast, and gently punched down 2-3 times a day.

Aging

After pressing, all of the wine was drained into 500L barrels, approximately a quarter of which are new, and left to mature for 14 months.

Appearance

A deep dark red

Nose

A booming nose of mature dark spiced fruit compote, with loads of ripe fig, damson and black cherry aromas, and just a suggestion of oak.

Palate





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Rich and silky mouthfeel just oozing dark fruit, wild herbs and sweet cinnamon and a long finish.

Food Pairing

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

