



DOMAINE OF THE BEE

# 2015 The Bee-Side Grenache



**Harvest Dates:** October 3rd - 9th, 2015 | **Alcohol label %:** 14.5 | **pH:** 3.61 | **Acidity (TA):** 4.97 | **Residual Sugar (g/L):** 1.0 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2017 | **ending in:** 2020

## 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

All the grapes were hand harvested, and then hand-sorted at the winery to ensure we only chose the healthiest and ripest grapes. Our Grenache was emptied into upturned demi-muids (500L barrels) with the ends taken out, and then gently macerated in the cool of a refrigerated container, before being warmed up, inoculated with yeast, and gently punched down 2-3 times a day.

## Aging

After pressing in a small basket press, the wine was drained into four 500 L barrels, of between 1-year-old and 4-years-old, which were then blended to produce this delicious Grenache.

## Bottling

Yes, this happened..

## Appearance

A beaming cherry red.

## Nose

Bright cherry and raspberry 'fruit compote' notes with a touch of local herbs. A hint of oak from a one-year-old barrel.

## Palate

On the palate The Bee-Side is bursting with expressive red fruit, but there is also a



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distinct mineral freshness, rounded and smooth tannins and notes of fennel that balance the wine perfectly. The finish is long.

## Food Pairing

Just delicious with saussices catalan or robust pasta dishes. Or anything really.