



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 are 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.

