



DOMAINE OF THE BEE

2013 Domaine of the Bee

Alcohol label %: 15.0 | Drink starting in: 2015 | ending in: 2021



Growing Conditions

A delightful wine, which is in a fresher style than some earlier vintages showing real roundness and softness with rich red fruits and spice.

It was a slow start after a freezing cold March, and flowering was a month late. However the lovely late summer and autumn weather helped us catch up a bit.

Harvest

The harvest was nearly 2 weeks later than the previous years and the result is a fresher style that is drinking beautifully already.

All the grapes were hand harvested, and then hand-sorted at the winery to ensure we only chose the healthiest and ripest grapes.

Winemaking

2013 was the second year that our vineyards had been tended by Jean-Marc Lafage, and his team at Chateau St Roch. Our Carignan is fermented in a stainless steel tank, and all of the 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, all of the wine was drained into a mixture of 500L and 225L barrels, approximately a quarter of which are new, and left to mature for 14 months.

Appearance

A dazzling bright red.

Nose

Our 2013 displays more bright cherry and plum fruits than previous vintages, alongside cinnamon and spice, with a touch of fennel. The black schist soils gives the wine a smoky element.



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Palate

The flavour is vibrant, but smooth and round at the same time. There is a distinct freshness that cuts through the generous fruit. The finish is intense, and long-lasting.

Body: Full

Food Pairing

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