



DOMAINE OF THE BEE

# 2018 The Bee-Side Grenache



**Harvest Dates:** October 8th - 11th, 2018 | **Alcohol label %:** 14.0 | **pH:** 3.61 | **Residual Sugar (g/L):** 0.8 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2020 | **ending in:** 2025

## Growing Conditions

After a cool start to the year, in spite of a cool rainy spring we had a relatively good flowering, and then a long dry period in July, August and September. Quality-wise, 2018 turned out to be another excellent vintage - now four in a row, from 2015 to 2018 - and the Grenache is very nicely balanced between ripeness and freshness

## Harvest

We harvested a good yield of lovely ripe grapes in early October, and our last block from the Coume de Roy picked a few days after the first rain, but just before the heavens opened on the 15th October.

## Winemaking

All the 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. Our Grenache is cold-macerated 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. Some of the Grenache barrels that were picked after the rain were drained, in order to concentrate the juice, and the drainings were made into a delicate rosé / red. This was barrel-aged for 18 months, and then blended back in to the blend for The Bee-side, adding a freshness and bright fruit, without too much tannin.

## Aging

After pressing, all of the wine was drained into a mixture of 500L and 225L barrels, one new, and the rest 3-5 years old, and aged for 18 months.

## Bottling

This vintage was due to be bottled in late March, but the bottling was cancelled, thanks to the Coronavirus pandemic. We re-scheduled the bottling for early June.

## Appearance

A cheerful cherry red.

## Nose



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Bright cherry and raspberry 'fruit compote' notes with a touch of local herbs. A hint of vanilla oak is evident from one new oak barrel out of 4 barrels used.

## Palate

This year's Bee-side is savoury and rich, with a gentle fruit compote nose, a warming, easy-going palate, and gentle clove spice, livened with a twist of pithy tannin and a juicy acidity. A highly drinkable red, especially if served lightly chilled.

## Food Pairing

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