



DOMAINE OF THE BEE

2018 Domaine of the Bee Carignan

Harvest Dates: October 2nd - 3rd, 2018 | **Alcohol label %:** 14.5 | **pH:** 3.62 | **Acidity (TA):** 5.86 | **Residual Sugar (g/L):** 1.1 | **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 - with real ripeness and concentration.

Harvest

Harvested by hand on a cold morning of Tuesday 2nd October, a very good crop of healthy Carignan grapes from our 80+ year-old vineyard at La Roque. Yield 25hl/ha

Winemaking

From a one hectare vineyard of 80+ year-old Carignan vines. Bush vines are hand-tended, and shoot removal and green harvesting ensure a very well balanced crop of fully ripe grapes. Hand harvested into small baskets and destemming without crushing to allow some intra-cellular fermentation to release colour prior to the full alcoholic fermentation. Slow temperature controlled fermentation in stainless steel and a couple of 500L barrels before gentle pressing. No eggs or dairy used.

Aging

The wine was drained into 500L 3-year-old demi-muids, and two of these barrels were earmarked for our 100% carignan. The wine was 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

Vibrant dark black

Nose

Big, black, bramble fruit with a slaty minerality, and some softening, supportive oak.

Palate

This is a concentrated wine with loads of power and length. A luscious and big wine





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with very approachable fruit and moderate tannins. Layers of black and red cherry fruit are combined with wafts of herbs and vanilla.

Food Pairing

Carignan is especially good with charcuterie and wild boar sausage, but it also pairs well with grilled lamb, and most barbequed meats.

