



DOMAINE OF THE BEE

2016 Domaine of the Bee Carignan



Harvest Dates: October 3rd - 5th, 2016 | **Alcohol label %:** 14.5 | **pH:** 3.51 | **Acidity (TA):** 5.17 | **Residual Sugar (g/L):** 1.5 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2018 | **ending in:** 2025

Growing Conditions

Hail and frost severely reduced crops in several regions. But the the Roussillon region was very lucky. A very hot June and July quickly ripened our grapes, and a much cooler August helped to retain acidity and freshness. Despite a slight lack of water and smaller-sized grapes, this harvest generated very tasty wines.

Harvest

The coolness of August slowed down the ripening considerably, and pushed what we had initially expected to be a slightly earlier harvest back into October. The harvest itself was relatively straight-forward, and the fruit looked great when it came through the winery door.

Winemaking

From a one hectare vineyard of 80+ year-old Garignan 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.

Aging

Maturation in 2 x 500L barrels one new, and one 3 years old.

Appearance

Vibrant dark black

Nose

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

Palate

This is a concentrated wine with loads of power and length. A luscious and big wine with very approachable fruit and moderate tannins. Layers of black and red cherry fruit are combined with wafts of herbs and vanilla.

Food Pairing



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

