



DOMAINE OF THE BEE

2018 Domaine of the Bee

Harvest Dates: October 2nd, 2018 - July 11th, 2020 | **Alcohol label %:** 15.0 | **pH:** 3.63 | **Acidity (TA):** 6.05 | **Residual Sugar (g/L):** 1.1 | **Serving Temperature (°C):** 18.0 | **Drink starting in:** 2020 | **ending in:** 2028

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 - this is a classic Domaine of the Bee flagship red

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 are 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. The first Carignan to be picked is fermented in a stainless steel tank. The rest of the Carignan, and all of the 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.

Aging

After pressing, 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 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 deep rich red

Nose

A big, booming nose of forest bramble fruit, roasted black plums, and a little vanilla and clove from 1/4 new oak barrels





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Palate

Immediately charming and open, this wine has had a little longer in barrel than normal (thank you coronavirus), and has a slightly more rounded feel as a young wine, but it has the depth of fruit and freshness of tannin to continue to develop over the next few years. A rich, full-bodied red.

Food Pairing

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