

DOMAINE
Reine Juliette

PAST VINTAGES

Carignan 2018

CSPC# 805078

12x750ml

13.0% alc./vol.

Grape Variety

100% Carignan

Appellation

IGP Pays d'Oc

Winemakers

Guillaume Allies

Vineyards

Clay- limestone. The vineyard is located between the Mediterranean Garrigue and along the Etang de Thau on clay and limestone. Because of its location the vineyard enjoys a micro-climate. Planting density 4000 feet/ha, simple guyot, yield: 65 hl/ha. Grapes are de-stemmed and crushed. Temperature controlled fermentation at 26 - 28°C, 15 - 20 days maceration, and pneumatic press. Malolactic fermentation in tank, with blending done after vinification.

Vinification/

Maturation

Tasting Notes

The Domaine's 100% Carignan is a charming example of Carignan in the Languedoc. Dark purple in color with flavors of black fruits and spice, soft acidity and integrated tannins.
A beautiful garnet red color, with an intense nose of ripe fruit and spices. Soft and smooth on the palate, with prune and black fruit aromas, as well as a light vanilla finish.

Serve with

This juicy wine is an excellent table wine for barbecues, grilled meats or a plate of cured meats. Also makes a great match with cold meats, tapas, exotic dishes as well as cheese boards. Serve at 14-16°C.

Cellaring

Best enjoyed within 2-5 years.



DOMAINE
Reine Juliette

PAST VINTAGES

Prestige 2015

CSPC# 805077

12x750ml

13.5% alc./vol.

Grape Variety	<i>40% Cabernet Sauvignon, 40% Merlot, 20% Carignan</i>
Appellation	IGP Pays d'Oc
Winemakers	Guillaume Allies
Vineyards	Stony-clay limestone. The vineyard is located between the Mediterranean Garrigue and along the Etang de Thau on clay and limestone. Because of its location the vineyard enjoys a micro-climate. Planting density 4000 feet/ha, simple guyot, yield: 65 hl/ha.
Vinification/ Maturation	Grapes are de-stemmed and crushed. Temperature controlled fermentation at 26 - 28°C, 15 - 20 days maceration, and pneumatic press. Malolactic fermentation in tank, with blending done after vinification.
Tasting Notes	Beautiful purple in colour. Intense nose with aromas of black fruits and cocoa. Elegant palate, with notes of blackberry and a vanilla finish.
Serve with	it will gracefully embellish red meats, game, cheese, and chocolate-based desserts. Serve at 18-20°C.
Cellaring	Best enjoyed within 2-8 years.

