

DOMAINE REINE JULIETTE

(LANGEUDOC-ROUSSILLON, FRANCE)

<http://www.domainereinejuliette.com/>

DOMAINE
Reine Juliette

Domaine Reine Juliette is located in the heart of the Languedoc less than 10 kilometers from the shores of the Mediterranean Sea 50 km south of Montpellier.

By its situation the vineyard benefits from a microclimate. The climate is tempered by sea breezes and fogs, ideal to perfect the maturity of our wines.

The vineyard is located more precisely between the Garrigue and the Mediterranean at the edge of the pond of Thau.

This family estate, for six generations, is located on the road to Queen Juliette, which is the oldest Roman road of Gaul, built in 118 BC Its name was given following the passage of a certain Queen Juliette.

Carignan 2024

CSPC# 805078

12x750ml

13.0% alc./vol.

Grape Variety	100% Carignan.
Appellation	IGP Pays d'Oc
Sustainability	Vegan - Practising (Uncertified)
Winemakers	Guillaume Allies. Guillaume and his sister Marion inherited the estate from their parents in 1985, and they are now joined by his son Guillaume in working the land. Together they are the 6th and 7th generations of Alliès making wine at Reine Juliette.
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.
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	This 100% Carignan is a beautiful garnet red wine with intense ripe fruit and spices on the nose. A soft and smooth palate enhancing the prune and black fruit aromas with 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 cheeseboards. Serve at 14-16°C.
Cellaring	Best enjoyed within 2-5 years.

