## **DOMAINE REINE JULIETTE**

(LANGEUDOC-ROUSSILLON, FRANCE)

http://www.domainereinejuliette.com/



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.

## Picpoul de Pinet 2022

CSPC# 805080 12x750ml 12.5% alc./vol.

**Grape Variety** 100% Picpoul

**Appellation** AOP Picpoul de Pinet **Winemakers** Guillaume Allies

Sustainability Haute Valeur Environnementale

Vineyards Red pebbled 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. Yield 55hL/ha.

**Vinification/** Grapes are harvested at 12°- 13° maturity. De-stemming; Skin maceration for several hours. Selection of drained juice after undergoing pneumatic pressure. Cold double

decantation. Thermoregulated fermentation at 16°. No malolactic fermentation.

Tasting Notes Pale yellow, green highlights. Fine and fruity nose, reminiscent of flowers, peaches,

and tropical fruits. Mineral, lemon, and grapefruit notes. Medium-bodied dry white

wine. Well balanced, fresh, and clean finish.

Serve with Excellent with oysters, seafood, grilled fish, chicken salads or served as an unusual

aperitif. Serve at 10°C

**Cellaring** Best enjoyed within the first 1-2 years.

Grand Gold Medal - Concours des Grands Vins du Languedoc-Roussillon, Oenologists

of France

**Reviews** "If you've given up on picpoul because cheaper versions have become insipid, try this,

it's brilliant: whistle-clean; saline, like your skin after a sea swim; reminiscent of

crushed rocks and faint white blossom. Try with seafood."

- Lea&Sanderman.com



