

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.

Prestige 2016

CSPC# 805077

12x750ml

13.5% alc./vol.

Grape Variety	<i>40% Cabernet Sauvignon, 40% Merlot, 20% Syrah</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.

