

DOMAINE  
Reine Juliette

PAST VINTAGES

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**Picpoul de Pinet 2021**

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/**

**Maturation**

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.

**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&Sander.com](http://Lea&Sander.com)



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**Reviews**

*"There's some lovely delicate fruit here – a scent of sweet apples, a flavour of pears, and even a dab of honey, but the wine ends on a dry note and has a bit more texture than some, so chill it for fish in a light creamy sauce, perhaps."*

- Susy Atkins, *The Telegraph* (Jul 2021)

*"Refreshing, lip smacking style of white with a mineral, grapefruit tang and lime fresh acidities with green apple notes and good fruit in the mid palate. Bight, crystalline and mineral. Domaine Reine Juliette Picpoul de Pinet is 100% Picpoul, unoaked. This crisp white is bursting with citrus, apricots, white flowers and mineral notes and a hint of salt air on the nose. The palate is dry but ripe with rich flavors of stone fruits and citrus. It is long and flavourful on the finish. A fine example of the newly fashionable Picpoul de Pinet at its best."*

- *Miltonsanfordwines.com*



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## PAST VINTAGES

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### Picpoul de Pinet 2018

CSPC# 805080

12x750ml

12.5% alc./vol.

**Grape Variety**

*100% Picpoul*

**Appellation**

AOP Picpoul de Pinet

**Winemakers**

Guillaume Allies

**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/  
Maturation**

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**

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**Picpoul de Pinet 2017**

CSPC# 805080

12x750ml

12.5% alc./vol.

<b>Grape Variety</b>	100% Picpoul
<b>Appellation</b>	AOP Picpoul de Pinet
<b>Winemakers</b>	Guillaume Allies
<b>Vineyards</b>	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.
<b>Vinification/ Maturation</b>	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.
<b>Tasting Notes</b>	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.
<b>Serve with</b>	Excellent with oysters, seafood, grilled fish, chicken salads or served as an unusual aperitif. Serve at 10°C
<b>Cellaring</b>	Best enjoyed within the first 1-2 years.
<b>Scores/Awards</b>	<b>16 points</b> - Tamlyn Curry, JancisRobinson.com - May 2018 <b>Review Only</b> - Matthew Jukes, MW - May 2018 <b>Grand Gold Medal</b> - Concours des Grands Vins du Languedoc-Roussillon, Oenologues de France, 2018
<b>Reviews</b>	<i>"Lime bonbons on the nose and clean, fresh, zesty on the palate. Vibrant. Lime and pears. Fills the mouth. Good Picpoul!"</i> - TC, <a href="http://www.JancisRobinson.com">www.JancisRobinson.com</a>

*"You will be familiar with the Picpoul grape and its innocent charms. How about tasting a top-flight version with some real attitude and a genuinely impressive flavour? Well, this version is crisp, classy and very long and it is delicious with the Prosciutto wrapped peaches with figs and buffalo mozzarella."*  
- MJ, [www.matthewjukes.com](http://www.matthewjukes.com)

*"We can't tell you who Queen Juliette was but what we can say is that this appetising dry white from near the Languedoc's mussel and oyster beds displays an inviting apple and pear fragrance that gets the saliva juices going in anticipation of its crisp appley fruit with its hint of greengage while its clean, dry finish really does have you hankering for a plate of moules marinières."*  
- [www.thewinegang.com](http://www.thewinegang.com)

