

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.

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/ 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. Grand Gold Medal - Concours des Grands Vins du Languedoc-Roussillon, Oenologists of France
Reviews	<i>"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."</i> - Lea&Sanderman.com



Rose (Syrah-Grenache) 2022

CSPC# 805079

12x750ml

12.0% alc./vol.

Grape Variety	50% Syrah, 50% Grenache
Appellation	IGP Pays d'Oc
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.
Vinification/ Maturation	De-stemming, Crushing, Selection of juices by dripping pneumatic pressure, 8 hours cold settlement. Strict temperature control (16° to 18°C) at fermentation. No malo-lactic fermentation.
Tasting Notes	A succulent Rose from the Rhone, this wine is strawberry dreams and crispy mineral goodness in a tidy little package. A blend of Grenache and Syrah, this wine shows bright strawberry, pomegranate and watermelon rind notes with excellent acidity and focus. Enjoy now and soak up the fruit! Brilliant rosé color. Notes of raspberry and strawberry, round, and jammy, citrus exit.
Serve with	Will accompany grilled meats, summer salads, pizzas, and everyday fare. Serve at 10-12°C.
Cellaring Scores/Awards	Best enjoyed within the first 1-2 years.



Carignan 2022

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.
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	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.
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.



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.

