PicPool Party

Domaine Reine Juliette

Zesty coastal Picpoul with crunchy green apple, delicate blossom and a refreshing salty finish.

Country	France
Region	Languedoc, Picpoul de Pinet AOP
Grapes	Picpoul Blanc
Vintage	2025
Alcohol	12.5% ABV
Bottle size	750 ml
Style	White, crisp, saline and dry
Farming	Sustainable, HVE certified
Suitability	Vegan and vegetarian



Tasting note

Fresh citrus, white blossom and an oyster-shell note lead into a crisp, lively palate. Crunchy green apple and lemon bring plenty of zest, with a little weight and texture giving the wine substance. The dry, saline finish makes it a natural partner for oysters and fried calamari.

The producer

Domaine Reine Juliette is a family estate with six generations of history, now led by Guillaume and Marion Alliés. Its vineyards lie near the Thau lagoon, less than ten kilometres from the Mediterranean. Cooling sea breezes help retain freshness, while HVE certification recognises the estate's environmental farming practices.

Winemaking

Picpoul Blanc is grown on clay-limestone soils close to the Mediterranean. The grapes are harvested in the cool of the morning and gently pressed before low-temperature fermentation in stainless steel. No oak is used, preserving the variety's citrus fruit, natural acidity and distinctive saline character.

Food pairing

Oysters, fried calamari, mussels marinière, grilled prawns or a seafood platter.