

DOMAINE DE
LONGUE TOQUE

Cairanne Organic

2024

"Bright garnet-red colour. “Black raspberries, leather, Provençal herbs, orange zest, and pepper. It is medium-bodied, nicely balanced, and finesse-driven, with a great finish.” Jeb Dunnuck January 2026."



AWARDS

89-92/100 Jeb Dunnuck 01/2026

Vintage

2024 stands out for its freshness and balance, a real breath of fresh air in an unpredictable climate. The rainy spring restored the water table. Rainfall in May and June affected flowering and reduced yields. The end of summer, with its warm days and cool nights, promoted color and aromatic balance. Controlled yields resulted in concentrated, highly aromatic grapes. This vintage offers wines with moderate alcohol levels, very intense colours, and smooth tannins.

Grape varieties

65% Grenache, 20% Mourvèdre, 15% Syrah

Terroir

The plot is located South of the appellation, in the sector called ‘Garrigues’.Vines are grown on a terrace of alluvium pebbles lying on a soil of sandy marl and safres from the Tertiary period.

Winemaking

The harvest began on 12th Sept. with Syrah and ended on 26th sept. with the Mourvèdre grape variety. The entirely manual harvest was sorted, crushed and destemmed as soon as it arrived in the cellar. The 24-day maceration period was punctuated by frequent pumping over. Then we separated the free-run and press wine which was partly reincorporated in the final blend after malolactic fermentation. Ageing 12 months in tanks to emphasize the fruity aromas. Bottled on January, 29th 2026. 4,400 bottles produced.

Service & food pairing suggestions

Enjoy with grilled duck breast, lamb shoulder with candied vegetables, steak pie or a chocolate fondant.
Open one hour before serving btw. 13-15°C - Best enjoyed between 2026-2029.

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.