

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2017

"Beautiful straw yellow color with green hues, bright and clear. Nose of citrus and white flowers. Fresh and mineral on the palate with a nice tension brought by the altitude and the soils mainly of Cretaceous marine limestone. Fine and elegant finish. (tasted April 2018)"



AWARDS

89 pts Wine Spectator
14,5/20 Bettane & Desseauve

Vintage

This first vintage for our Côtes du Rhône white took place in weather conditions marked by high temperatures and a lack of rainfall. The harvest was particularly early. Our parcel of white located in the Dentelles de Montmirail at 500m altitude, was spared by water stress and maturity was reached serenely.

Grape varieties

62% Marsanne, 25% Roussanne, 13% Grenache blanc

Terroir

The grapes come from “Trois Yeux” area in the heart of the Dentelles de Montmirail at an altitude of 500 meters. This terroir is particularly adapted to white grape varieties. The vines are planted on a soil composed of limestone scree over Cretaceous marls, providing finesse and minerality to the wine.

Winemaking

Manual harvest on September 16th, 2017.
Picking in the cool, early hours of the day. Whole bunch press followed by a 48 hours cold settling of the juices. Racking and fermentation of 65% in vat and 35% in 600-liter oak barrels. 7 months of aging.
Bottled on April 23rd, 2018. 3080 bottles produced.
ABV: 13%
Vegan Friendly.

Service & food pairing suggestions

Roasted Saint-Pierre fillet
Best served fresh between 10 and 12°C.
Optimum maturity: 2018 – 2022

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.