

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône Villages Plan de Dieu

2012

"Dark purple hue. A powerful nose of black cherries and earth. The mouth is bright and firm with dark fruit flavours and ripe tannins typical of this AOP. A well-balanced and succesful vintage."



AWARDS

88 pts Wine Spectator

Vintage

A dry and cold Winter preceded a wet Spring that saw considerable swings in temperature.June and July were relatively mild and were followed by a hot and sunny August. Harvestbegan on the 17th of September on what turned out to be a small (average of 25hl/ha) butintense and well-balanced vintage.

Grape varieties

60% Grenache, 40% Syrah

Terroir

Caught between the Aygue River to the North and the Ouvèze River to the South, the soil has a deep alluvial and silty structure, while the surface is covered with large, round stones formed by glacial melt. This terroir produces generous & powerful wines.

Winemaking

Delicate pumping-over during brief pre-fermentation soak. 4 “délestages” (rack-andreturn) during the active fermentation period, followed by a single racking each day. 24-day post-fermentation soak. Separation of the free-run and pressed wine, malolactic fermentation followed by partial blending back of the press wine. The Syrah spent 6 months in barrel (mix 2 and 3-year barrels) and then blended with the vat-aged Grenache.
Bottled on the 11 July 2013. 6500 bottles produced.
Bottled at the Domaine on July 11th 2013.
Production: 6.500 bottles.

Service & food pairing suggestions

Daube provençale (beef stew with herbs)
Roasted lamb with rosemary
Roasted woodcok with Porcini
Serve at 14 to 16°C
Optimum maturity: 2016 – 2018

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L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.