

DOMAINE DE
LONGUE TOQUE

Cairanne

2021

"Bright garnet-red colour. A fine, subtle nose with aromas of wild strawberries. The palate reveals an enveloping sweetness, mingling flavours of plum jam, blueberry and blackberry, enhanced by sweet spices. The freshness of the vintage adds a lovely tension, making the wine elegant and very fine on the palate. (Tasting- October 2024)"



Vintage

A dry winter followed by a particularly cool spring with an episode of unusual heat at the end of March which awakened the vines early. Early in the morning of April 8th, frost hit part of the vineyard. This cold snap slowed down the vegetative cycle and permitted the ripening process to resume a more normal schedule. In April, May and July, rainfall allowed the vineyards to spend a peaceful summer characterized by temperatures close to seasonal norms.

Grape varieties

71% Grenache, 21% Mourvèdre, 8% 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 29th Sept. with Syrah and ended on 30th sept. with the Mourvèdre.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 of which were spent in French oak barrels for a part of the cuvée. Bottled on May, 25th 2023. 6,085 bottles produced.

Service & food pairing suggestions

Braised chicory with ham,
Stew pot
Lebanese tabbouleh
Open one hour before serving btw. 13-15°C – Best enjoyed between 2024-2030.

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.