

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2020

"This cuvée offers a beautiful bouquet of red fruits. The palate is round and elegant with ripe, juicy notes of plum and Morello cherry. The finish is fresh and lively. Tasted in May 2023"



AWARDS

OR Concours Général Agricole de Paris

Vintage

The 2020 vintage is characterised by its precocity and a very beautiful aromatic expression. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promissing vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

Grape varieties

60% Grenache, 20% Syrah, 20% Mourvèdre

Terroir

The grapes come from ancient pebbly terraces over sandy marl on the sector of Blovac, just south of Rasteau. This particular terroir brings minerality and structure to the wine.

Winemaking

Manuel harvest started on Sept. 11th with Syrah and ended on Sept. 28th with Grenache noir and Mourvèdre. Destemming and crushing upon arrival at the winery. The 24-day fermentation /maceration period was punctuated by frequent pumping over. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine during blending. Aged for 18 months. Bottled on 7th April 2022 of 7,473 bottles. Vegan friendly.

Service & food pairing suggestions

Roast pork with herbs de provence, Papeton eggplant, Pissaladière
Open one hour before serving between 13° and 15°C.

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