

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2021

"Delightful aromas of red berries and morello cherries. Elegant profile with great finesse and silky tannins. Intense notes of red fruits on the palate, complemented by good acidity."



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

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

Manual harvest on 29th September.Destemming and crushing upon arrival at the winery. The 24-day fermentation/maceration period is punctuated by frequent pumping over. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine during blending. Aged in vat for 15 months.
Bottled on May 23rd, 2023. 5 693 bottles produced. ABV : 14.5%.

Service & food pairing suggestions

Lamb tagine with sultanas.
Papeton d'aubergine (eggplant).
Serve 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.