

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône Villages Plan de Dieu

2017

"« Fresh, ripe and open in feel, with a rounded core of cherry and plum preserve flavors, backed by twinges of anise and apple wood on the finish.» Wine Spectator, Avril 2019"



AWARDS

90 pts Wine Spectator

Vintage

2017 is a promissing vintage of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

50% Grenache, 50% Syrah

Terroir

The vines lie between the villages of Travaillan and Camaret sur Aigues, on the vast alluvial terrace created by the Ouvèze, a once powerful sub-Alpine river.
This terrace is an accumulation of large round stones and limestone gravels, with a sprinkling of flint. Sand and clay form the matrix of these larger elements. This layer can reach up to 25 or 30 meters deep along the ancient riverbed. Subsequently, important climatic upheavals altered the surface of this terrace, breaking down the limestone, developing ferous oxides and the apparition of more recent claybeds, which provide the Plan de Dieu with its characteristic red-brown hue.

Winemaking

Havest the 5th September 2017. Fermentation on indigenous yeasts. Light pumping over to favour smooth tannin extraction. 24-day maceration followed by pressing with reincorporation of press juice to the free-run wine for this vintage. Ageing in vats for 11 months.
Bottled at the estate on August 28th 201 – 4 693 bottles and 253 magnums produced.
ABV: 14%
Vegan Friendly.

Service & food pairing suggestions

Slice of foie gras with grapes
Lamb shoulder on the spit and candied vegetables

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

Serve at 13-15°C, ideally decante 2 to 3 hours before tasting.
Optimum maturity: 2019 – 2025

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