

DOMAINE DE
LONGUE TOQUE

Côtes-du-Rhône Villages Plan de Dieu - Organic

2021

"Beautiful deep ruby color with purple reflections. Aromas of black fruits (plum, black olive) and empyreumatic notes dominate the nose. On the palate, flavours of tapenade, black cherry and garrigue spices. A beautiful acidity supports and gives freshness to this beautiful, generous and aromatic wine. Tasted in September 2023."



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

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, an 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

Harvested on 14th September 2021. The two grape varieties are vatted together. Fermentation on indigenous yeasts. Cold pre-fermentation maceration (12°C) for 5 days. Light pumping over to favour smooth tannin extraction. 24-day maceration followed by pressing with reincorporation of the press wine to the free-run wine for this vintage. Aged in vats for 6 months. Bottled on April 6th 2022. 6 325 bottles produced.

Service & food pairing suggestions

Roast pork in the loin with sage or eggplant gratin.
Open 2 to 3 hours 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.