

DOMAINE DE
LONGUE TOQUE

Côtes-du-Rhône Villages Plan de Dieu - Organic

2022

"Beautiful ruby color with purple reflections. After aeration, the nose is very Provençal with notes of burlat cherry, thyme and sage. A beautiful freshness dominates the palate, very fruity and supported by coated tannins and spices. The finish is aromatic and delicious. Tasted in May 2024."



Vintage

A 2022 vintage marked by a spring and a summer historically hot and dry. These phenomena led to a increasing precocity at each stage of development of the vine. However, flowering took place under ideal conditions. Rains in mid-August made it possible to reach the harvest more calmly, thus spreading out the mid-August harvest at the beginning of October. At the end of this vintage with a very atypical climate, the wines have beautiful structures and beautiful colours.

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 31st August 2022. 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 10 months. Bottled on July 11th 2023. bottles produced.

Service & food pairing suggestions

Tian of sunny vegetables, barbecued duck breast,
Open 2 to 3 hours before serving between 13° and 15°C.

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.