

DOMAINE DE
LONGUE TOQUE

Côtes-du-Rhône Villages Plan de Dieu - Organic

2024

"Very deep garnet colour with purple reflections. After aeration, the nose opens up to generous notes of violet and Burlat cherry. Delicious fullness on the palate, fruity with a touch of dark chocolate. Barrel aging brings a beautiful structure to the coated tannins. The finish is aromatic and rich. Tasted in Sept 2025."



Vintage

2024 stands out for its freshness and balance, a real breath of fresh air in an unpredictable climate. The rainy spring restored the water table. Rainfall in May and June affected flowering and reduced yields. The end of summer, with its warm days and cool nights, promoted color and aromatic balance. Controlled yields resulted in concentrated, highly aromatic grapes. This vintage offers wines with moderate alcohol levels, very intense colors, and smooth tannins.

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

Hand-picked on August 29, 2024. The two grape varieties are vatted together. Cold pre-fermentation maceration (54°F) for 3 days. Daily pumping over to promote tannin extraction. Maceration for 20 days, then pressing with the press juice returned to the free-run wine. Aged for 10 months, including 8 months in barrels and demi-muids (600 liters). Bottled at the estate on July 3, 2025. 10,533 bottles produced. Alcohol content: 14%. Organic wine.

Service & food pairing suggestions

Rib eye steak with maître d'hôtel butter, pan-fried chanterelles.
Can be cellared for 5 to 8 years.
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.