

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2019

"“I loved the 2019 Côtes Du Rhône Blanc and this beauty has a rocking bouquet of caramelized white peach, honeysuckle, and white flowers. Rich, medium-bodied, nicely textured, and with nicely integrated acidity, this beauty has everything you look for in a Côtes du Rhône white.” Jeb Dunnuck, October 2020"



AWARDS

91 pts Jeb Dunnuck
90 pts Wine Advocate
91 pts Wine Enthusiast

Vintage

Harvesting began on September 2 and finished in early October. Thanks to scattered rains over the period, maturities progressed slowly. The heat of the summer made it possible to obtain a superb aromatic concentration. This vintage seduces by its aromas, its elegance and its remarkable balance.

Grape varieties

62% Marsanne, 25% Roussanne, 13% Grenache blanc

Terroir

The grapes come from “Trois Yeux” area in the heart of the Dentelles de Montmirail at an altitude of 500 meters. This terroir is particularly adapted to white grape varieties. The vines are planted on a soil composed of limestone scree over Cretaceous marls, providing finesse and minerality to the wine

Winemaking

Manual harvest on September 19 september 2019.
Picking in the cool, early hours of the day. Whole bunch press followed by a 48 hours cold settling of the juices. Racking and fermentation of in vat and in 600-liter oak barrels. 7 months of aging.
Bottled on Avril 22nd, 2020. 3 986 bottles produced.
ABV: 13,5 %
Vegan Friendly.

Service & food pairing suggestions

Scallop carpaccio with mangoes
Fillet of Trout with vegetables
Vegetable Tian
Best served fresh between 10 and 12°C.