

DOMAINE DE
LONGUE TOQUE

Gigondas

2016

"A deep purple/ruby color is followed by sensational notes of black raspberries, toasted spice, crushed flowers, and hints of barrique. Seamless, full-bodied, and layered on the palate, it never puts a foot wrong, has a great mid-palate, ripe tannins, and is easily the finest vintage of this cuvée to date. In short, it's a blockbuster that readers should snatch up!" Jeb Dunnuck – September 2018"



AWARDS

95 pts Jeb Dunnuck
93 pts Wine Spectator
92 pts Wine Enthusiast
93 pts Vinous
******(*)** John Livingstone Learmonth

Vintage

After a particularly mild and dry winter, the spring without frost or hail, helped the basements to make good water reserves before the arrival of the sun, which was very hot that summer. These conditions allowed optimum fruit growth. The rain fell in late August and was miraculous just before the harvest. This water supply resulted in a perfectly balanced maturity. So, this year again, the 2016 vintage is very qualitative particularly for southern appellations.

Grape varieties

65% Grenache, 26% Syrah, 9% Mourvèdre

Terroir

Grenache from the "Montmirail" sector in the Southwest part of the appellation. This terroir, located at 200 meters high, is mostly sandy marl from the Oligocene period. Syrah comes from the "Pourra" sector in the heart of the Dentelles de Montmirail at 400 meters of altitude on marl from the Cretaceous period covered with limestone scree, providing elegance and minerality.

Winemaking

Manual harvest from 21st September 2016. Grapes were destemmed and crushed. A 25-day maceration period with regular punch-downs and pump-overs. Temperatures are maintained arounf 28° to 30°C. Runoff and separation of the free-flow and press wines. Malolactic fermentation. Re-introduction of a portion of the press wine during the blending process. 19 months maturation in French oak barrels, "demi-muid" (600lt) and vat .
Bottled on 24th April 2018. 12 728 bottles, 270 magnums and 10 jéroboams produced.
Alc. by Vol.: 15% vol.
Vegan Friendly.

Service & food pairing suggestions

Roasted Bresse capon
Boeuf bourguignon
Serve at 14°- 16°C – Open ideally 3h prior to tasting
Optimum tasting period: 2019 – 2028

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