

DOMAINE DE
LONGUE TOQUE

Gigondas

2017

"“The 2017 Gigondas from the team at Meffre is smoking good and well worth seeking out. Notes of black raspberries, strawberries, cassis, crushed flowers, and ground pepper all emerge from the glass, and it’s medium to full-bodied, beautifully balanced, and seamless on the palate. It’s well worth seeking out and will shine for a decade” Jeb Dunnuck – September 2019"



AWARDS

94 pts Wine Enthusiast
92 pts Jeb Dunnuck
******(*)** John Livingstone Learmonth
91-92 pts Vinous

Vintage

This vintage took place in weather conditions marked by high temperatures and a lack of rainfall. The harvest was particularly early. If the volumes were low, the quality is present with a vintage of very nice outfit. The berries, healthy, smaller, were concentrated with good balance and very pleasant aromas.

Grape varieties

55% Grenache, 30% Syrah, 15% Mourvèdre

Terroir

Grenache, Mourvèdre and a portion of the Syrah 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 18th September 2017. 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 25th April 2019.
20 585 bottles, 169 magnums, 10 jeroboams and 10 mathusalems produced.
Alc. by Vol.: 14,5% vol.
Vegan Friendly.

Service & food pairing suggestions

Sauteed garrigue rabbit with olives
Roast pigeon with ceps
Serve at 14°- 16°C – Open ideally 3h prior to tasting. Optimum tasting period: 2019 – 2029

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