

DOMAINE DE
LONGUE TOQUE

Gigondas Hommage à Gabriel Meffre

2013

"Sexy and voluptuous ; Full-bodied, beautifully concentrated and with a rich, layered texture."



Vintage

A cool and rainy Spring delayed and stretched out the flowering period. Harvesting finished lately on the 25th of October. Yields are historically low at 10hl/ha (0.35 tons/acre) with extremely concentrated and remarquably fresh Grenache grapes, ensuring a very good ageing potential.

Grape varieties

98% Grenache, 2% Syrah

Terroir

Selection of 4 parcels of the oldest Grenaches of the Domaine (more than 60 years old) from the area of “Petit Montmirail” (alt. 200m), on sandy marl of the Oligocène period. This Grenache/Terroir combination is unique within the Gigondas appellation.

Winemaking

Hand-harvested. 1-week fermentation with a daily «rack-and-return» followed by a 3-week maceration. 35% of the cuvée is aged 18 months in ½ muids. Bottled at the estate.
1500 bottles produced.

Service & food pairing suggestions

Will pair with great gastronomic dishes.
Serve at 14-16°C and open a few hours before drinking.

AWARDS

93 pts Wine Advocate
15/20 La Revue du Vin de France
16/20 COUP DE CŒUR Bettane & Desseauve 05/2023
Ténor de l'année Guide Hubert

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