

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit Les Plâtrières

2018

"Sustained ruby color. Expressive nose of blackberry and raspberry, herbs de Provence and tapenade. In mouth, both dense and smooth. The final is long and elegant with a nice freshness. Tasted in July 2023."



Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favouring a very healthy development of the vines. September then ushered in an Indian Summer that proved to be more thanideal for the harvest, with cool nights an warm, sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is a generous and elegant vintage with a particularly aromatic profile and a superb balance.

Grape varieties

74% Grenache, 13% Syrah, 13% Mourvèdre

Terroir

The place called “Les Plâtrières” is located at 200 m in altitude in the south-west of the appellation. The presence of deposits of gypsum (plaster stone) nearly gave it its name. This Triassic rock played a major role in the formation of the Dentelles de Montmirail massif at the start of the Tertiary era. The soil of our plots (an islet of 8 ha) is made up of Oligocene clay sands covered with Triassic limestone scree. The moderate altitude, the south-western orientation of the plots, the particular composition of the soil (rich in clays and trace elements) and the wooded environment (Aleppo pines) deliver a “southern” a powerfull expression of the appellation with Provencal aromas (pines, garrigue, aromatic plants) and salinity.

Winemaking

Manual harvest took place between 15 September and 25 followed by manual sorting and full destemming. A 25-day maceration period. 18 months maturation in ½ muids (600l) and oak barrels (228l).
Bottled on 21st April 2020.
1.666 bottles produced.

Service & food pairing suggestions

Roast duck breast, matured rib of beef, candied vegetable pie or chocolat desserts.
Open a few hours before serving between 13° and 15°C. (55,5°-59°F)

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