

DOMAINE DE
LONGUE TOQUE

Gigondas - Organic

2020

"The 2020 Gigondas offers a classic, medium-bodied, nicely balanced profile that includes plenty of darker berry fruits, some garrigue, pepper and floral nuances, fine tannins, and a great finish. It's beautifully balanced and is perfect for drinking over the coming 8-10 years, although it will last longer. Jeb Dunnuck March 2023"



AWARDS

91 pts Wine Enthusiast 05/2025
OR 2023 Challenge Millésime Bio
94 points Vinous
93 points Jeb Dunnuck

Vintage

The 2020 vintage is characterised by its precocity and a very **beautiful aromatic expression**. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promissing vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations. 2020 is the first vintage of our **Organic** Gigondas.

Grape varieties

50% Grenache, 45% Syrah, 5% Mourvèdre

Terroir

Grenache from the "Montmirail" sector in the Southwest part of the appellation. This terroir, located at 200 meters in altitude, 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 in altitude on marl from the Cretaceous period covered with limestone scree, providing elegance and minerality.

Winemaking

Manual harvest of Syrah grapes on12th Sept. 2020 and of Grenache grapes on 20th Sept. 2020. Grapes are destemmed and crushed. A 25-day maceration period with regular punch-downs and pump-overs. Temperatures are maintained around 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. 16 months maturation in French oak barrels, "demi-muid" (600lt) and vat. Bottled on 6th April 2022. 18,059 bottles, 287 magnums, 10 jeroboams produced.

Service & food pairing suggestions

Beef fillet with Chanterelle mushrooms, Cockerel with sweet potatoes, Lamb curry.
Open ideally 3h prior to serving between 13°-15°C. Optimum tasting period: 2023 – 2031

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