

DOMAINE DE
LONGUE TOQUE

Gigondas Organic - Lieu-Dit 'Les Trois Yeux'

2020

"“another darker fruited, medium to full-bodied, concentrated Gigondas with so much to love. Ground pepper, violets, and underbrush notes all give way to a balanced, seamless 2020 that makes the most of the vintage. I like it today yet suspect 2-3 years in the cellar will do it well, and it’s another wine from this talented team that will evolve for l5+ years.” Jeb Dunnuck, March 2023."



AWARDS

94 pts Jeb Dunnuck
96 pts Vinous

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 certified organic for our Gigondas lieu dit ‘Les 3 Yeux’.

Grape varieties

60% Grenache, 40% Syrah

Terroir

The grapes come from a mass selection and are grown on the emblematic terroir called “les Trois Yeux” located at 450 meters in altitude in the heart of the Dentelles de Montmirail mountains. The soil is composed of limestone scree (Quaternary), slightly altered, covering marls with clayey limestone layers of the Valanginian (Cretaceous). The altitude, the north-west orientation of the plots, the particular structure of the soil (draining surface and basement allowing a good storage of the water and its restitution to the plant) and the wooded environment deliver a “northern” expression of the appellation with lot of freshness, elegance and finesse.

Winemaking

Harvest took place on 3rd October 2020 followed by manual sorting and full destemming.Pumping-over during the fermentation phase and infusion, punching down and maceration for 25 days. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine after tasting. Aged for 16 months in one-year ½ muids (600lt) barrel. Bottled on April 6th,2022. 3,200 bottles produced. Suitable for vegans.

Service & food pairing suggestions

Rack of lamb with candied eggplants
Open a few hours before serving between 13° and 15°C. Tasting Optimum: 2025 – 2040.

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