

DOMAINE DE
LONGUE TOQUE

Vacqueyras

2017

"“The 2017 Vacqueyras is a beauty and is based on equal parts Grenache and Syrah that had the Grenache brought up in tank and the Syrah in barrels. Deep plum-colored with meaty blackberry and plums fruits as well as lots of earthy, garrigue notes, this puppy is medium to full-bodied, concentrated, and textured. This estate has been on a run lately and 2017 looks to be no exception.” Jeb Dunnuck – September 2019"



AWARDS

92 pts Wine Enthusiast
91 pts Jeb Dunnuck
15/20 Jancis Robinson
89 pts Wine Spectator

Vintage

2017 is a promissing vintage of the past few years with wines that are particularly elegant and harmonious, with superb, concentrated aromas and a solid ageing potential. The weather conditions during the growing season were difficult and extreme, resulting in a challenging task at harvest time. The high temperatures and almost total lack of rainfall since Springtime brought the harvest date forward by almost 10 days in many regions. Although these extreme conditions impacted heavily on the size of the harvest, with one of the smallest in the last 60 years, the quality is exceptional.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Grenache grapes come from gentle slopes, made of safres and Miocene marls, covered with colluvium, to the north east of the appellation. Syrah grapes are from the alluvial terrace of the “Garrigues”, covered with pebbles from the Quaternary period, on the western side of the appellation. The whole offers balance and fine tannins as well as a elegant aromas of raspberry, violet with spicy touches of licorice and white pepper.

Winemaking

Harvest of Syrah grapes from 7th September and Grenache grapes from 20th September. In 2017, the exceptional ripeness of the fruit, allowed a very gentle extraction of tannins. The perfect control of the temperatures (25/26°C) during the fermentation and maceration (35 days) phases highlighted remarkably elegant red fruit aromas and flavours. Part of the cuvée is aged in barrels and in tanks for 11 months.
Bottled on 28th August 2018
8 507 bottles and 486 magnums produced.
ABV : 15%. Vegan Friendly.

Service & food pairing suggestions

Roasted goat’s leg with juniper
Candied vegetables with sweet spices
Serve at around 13° to 15°C. Recommend opening an hour before serving. Best enjoyed between 2019 and 2027

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