

DOMAINE DE
LONGUE TOQUE

Vin de France Organic wine Roques 'N' Toque

2023

"Brilliant violet colour. Generous nose of fresh red and black berries. Appetizing and juicy on the palate, with a finish that stimulates the taste buds!"



Vintage

The dry, mild weather of winter continued into spring. The rain arrived just as the buds began to open and the bunches began to emerge, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines coped well with the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The bunches harvested were perfectly healthy overall, with concentrated berries. To sum up, this was a late and generous vintage, with a highly aromatic profile and lovely textures.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Grenache and Syrah vineyards grow on two parcels -“Les Roques” and “Fontbonne”- on clay-limestone soils, located in Sarrians and Vacqueyras villages.

Winemaking

Winemaking and maturation with **no added sulfites**, in a ‘primeur’ or ‘new’ style: very few pump-overs, a short fermentation period and an early racking off of the wine to favour intense fruit flavours.

Service & food pairing suggestions

Ideal as an aperitif or with a pulled-pork and cheddar burger. To be shared on all occasions...from an improvised « afterwork », to friendly gatherings, as well as with exotic and spicy world-cuisines !
Enjoy in its youth to fully appreciate the delicious fruit. Serve chilled at 12°C.

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