

DOMAINE DE
LONGUE TOQUE

Vin de France Organic wine Roques 'N' Toque

2022

"Deep, intense ruby colour with purple hues. Exuberant nose of red and black berries. Fresh mouth, generous and lively with a vivacious and energetic finish."



Vintage

A 2022 vintage marked by a spring and a summer historically hot and dry. These phenomena led to a increasing precocity at each stage of development of the vine. However, flowering took place under ideal conditions. Rains in mid-August made it possible to reach the harvest more calmly, thus spreading out the mid-August harvest at the beginning of October. At the end of this vintage with a very atypical climate, the wines have beautiful structures and beautiful colours.

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

Wine to drink young and chilled, with a charcuterie board and of cheese. 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.

AWARDS

ARGENT ANIVIN 02/2023

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