

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit "Les Trois Yeux"

2019

"A deep garnet red colour. The seductive nose reveals intense, fruit-driven aromas with hints of vanilla. On the palate, an exquisite salinity underlines flavours of wild strawberry coulis, macerated cherries with a hint of tobacco. Smooth tannins give a long, silky finish. Tasting October 2024."



AWARDS

96 pts Vinous 01/2023
******(*)** John Livingstone Learmonth 07/2022
95 pts Jeb Dunnuck 01/2022
92 pts Decanter 10/2020
16,5+/20 Jancis Robinson 11/2020

Vintage

This year, the harvest was a bit later than usual. As everywhere else, the June heat wave and the summer drought resulted in lower yields. Fortunately, quality remained high. Finally, the storms in July and August allowed the grapes to reach optimum ripeness. This rainfall did not make up for the drought however, which resulted in smaller, concentrated berries with intense aromas and flavours.

Grape varieties

60% Grenache, 40% Syrah

Terroir

The grapes come from a massal selection and are grown 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 recent 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 over a subsoil base allowing for water retention 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 from 30th September 2019 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 old ½ muids (600lt) barrel.
Bottled on April, 27th 2021. 2 176 bottles and 196 magnums produced.
Vegan Friendly

Service & food pairing suggestions

Beef stew with polenta.
Serve between 13 and 15°C. Open a few hours before tasting.
Tasting Optimum: 2024 – 2039.

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