

DOMAINE DE
LONGUE TOQUE

Gigondas

2012

"Intense red, exhuberant nose of vanilla, spice and red fruit. Complex, ample and rich on the palate with a distinct character provided by the Montmirail terroir. The finish is long and mineral."



AWARDS

91 pts Wine Advocate
91 pts Vinous
14/20 Bettane & Desseauve
OR Guide Hachette

Vintage

A dry and cold Winter with many days of Mistral wind which left the vines healthy and diseasefree. Followed a very wet Spring which pushed back the flowering by 2 weeks. The summer months were hot allowing for an excellent concentration of the grapes. Harvest started the 22nd September for the Syrahs and the 8th October for the Grenaches.

Grape varieties

50% Grenache, 50% Syrah

Terroir

A blend of 2 terroirs :
– Syrah from « La Jasse » (17%), limestone scree and marl from the Cretaceous period at 400m
(1300ft) altitude in the Dentelles
– Grenache (50%) and Syrah (33%) from the “Montmirail” zone, in sandy marl of the Oligocene
period, at 150m (500ft) in alt.

Winemaking

Manual harvesting. Crushed and destemmed. A 24-day maceration period with punch-downs and pump-overs up to 3 times a day and temperatures maintained around 28° to 30°C (82°
to 86°F). Runoff and separation of the free-flow and press wines. Malolatic fermentation. Reintroduction of a portion of the press wine during the blending process. 18 months elevage : the Grenache in vat and the Syrah in barrel (new, one-year and two-year barrels).
Bottled at the Domaine on May 21st, 2014.
Prodution : 9.990 bottles

Service & food pairing suggestions

Roast Quail with grapes
Roast Venison with apples
Porcini Risotto
Best served at 14°-16°C. Ideally open 2 to 3 hours prior to serving.
Optimum maturity : 2014-2022

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