

DOMAINE DE
LONGUE TOQUE

Gigondas

2014

"Deep red robe with purple hints. Intense with scents of fresh black fruits and a touch of vanilla and incense. Plump and structured on the palate with flavours of toasted spices, roasted herbs, licorice and black fruits (blackcurrant, blueberry). Fine, lingering tannins with an impressively long and fruity finish. (May 2016)"



AWARDS

91 pts Wine Advocate
90-92 pts Vinous
16/20 Jancis Robinson
**** John Livingstone Learmonth
OR Concours Général Agricole de Paris
OR Concours des vins de Mâcon

Vintage

After an uneventful Spring, budbreak took place under ideal conditions. The vegetative cycle was regular and sustained by a rather generous rainfall. The harvest was delayed by a rainy period on September 20th which required some patience to acheivethe desired maturity levels.
Harvest started on September 29th until October 9th.
Yield: Grenache 28hl / ha – Syrah 32hl / ha.

Grape varieties

60% Grenache, 40% Syrah

Terroir

The Grenache grapes come from the Montmirail area, in the Southwest sector of the appellation. This terroir, located at 150m in altitude, is mostly sandy marl from the Oligocene period. The Syrah, for the most part, comes from the Pourra sector in the heart of the Dentelles de Montmirail at 400m of altitude on marl from the Cretaceous period covered with limestone scree.

Winemaking

Manual harvesting. Crushed and partly destemmed. A 24-day maceration period with regular punch-downs and pump-overs and temperatures maintained around 28° to 30°C (82° to 86°F). Runoff and separation of the free-flow and press wines. Malolactic fermentation. Reintroduction of a portion of the press wine during the blending process. 18 months maturation: Grenache in vat and demi-muid (600l); Syrah in French oak barrels.
Bottled at the Domaine on June 14th, 2016. Production : 11,100 bottles and 840 magnums
ABV: 15.5%.
Vegan Friendly.

Service & food pairing suggestions

Squab with pepper
Saddle of lamb with olives
Saint-Félicien or Saint Marcellin cheese
Best serve at 14°-16°C.
Ideally open and decant 2 to 3 hours prior to serving.
Optimum maturity: 2017 – 2025

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