

DOMAINE DE
LONGUE TOQUE

Gigondas Hommage à Gabriel Meffre

2010

"Dark and brooding for an almost 100% Grenache, opaque and richly textured. A broad aromatic pallet with a mix of plum, «garrigue» spice and cacao. The mouthfeel is silky and dense with smooth yet concentrated tannins and a bright, lively acidity on the finish."



AWARDS

94 pts Wine Advocate
14,5/20 La Revue du Vin de France
16/20 Bettane & Desseauve 05/2023

Vintage

Cool Spring, hot and dry Summer, late harvest date, small crop, particularly Grenache due to poor flower set which resulted in more concentrated juice than usual. The resulting wines are rich and vibrant with great depth and complexity, and structured for long-term aging.

Grape varieties

98% Grenache, 2% Syrah

Terroir

Micro selection of 4ha of the oldest Grenaches of the Domaine (60 to 100 years old) on sandy marl of the Oligocène period. This Grenache/Terroir combination is unique within the Gigondas appellation.

Winemaking

Hand-harvested. Three grape sortings, destemming, 1-week fermentation with a daily «rack-and-return» followed by a 3-week maceration. An 18-month aging period in cement tank, with no oak-ageing, to enhance the complex terroir elements. Bottled at the estate.
1500 bottles produced.

Service & food pairing suggestions

Will pair with great gastronomic dishes.
Serve at 14-16 ° C – Open one hour before serving.

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