

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit Les Plâtrières

2020

"Bright dark ruby colour. Very fragrant nose combining aromas of chocolate-covered cherries, rose petals, and undergrowth. On the palate, it offers flavours of red and blue fruit jam, spiced cake, and floral notes, with superb depth and a silky, smooth texture. The finish is extremely long with supple, harmonious tannins. An exceptional wine, ideal for laying down."



AWARDS

96 Défaut 01/2023
95 Jeb Dunnuck 01/2023
*****(*)** Drink Rhône 11/2021

Vintage

The 2020 vintage is characterised by its precocity and a very **beautiful aromatic expression**. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promissing vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine's appellations.

Grape varieties

50% Syrah, 25% Grenache, 25% Mourvèdre

Terroir

The place called "Les Plâtrières" is located at 200 m in altitude in the south-west of the appellation. The presence of deposits of gypsum (plaster stone) nearby gave it its name. This Triassic rock played a major role in the formation of the Dentelles de Montmirail massif at the start of the Tertiary era. The soil of our plots (an islet of 8 ha) is made up of Oligocene clay sands covered with Triassic limestone scree. The moderate altitude, the south-western orientation of the plots, the particular composition of the soil (rich in clays and trace elements) and the wooded environment (Aleppo pines) deliver a "southern" expression of the appellation with Provencal aromas (pines, garrigue, aromatic plants) and salinity.

Winemaking

Manual harvest took place between 22 September and 2nd October followed by manual sorting and full destemming. A 25-day maceration period. 16 months maturation in ½ muids (600l) and oak barrels (228l). Bottled at the estate on 5th April 2022. 3,206 bottles .

Service & food pairing suggestions

Ideal with grilled red meats, leg of lamb with herbs, game in sauce, or simmered dishes such as boeuf bourguignon.
Open a few hours before serving between 13° and 15°C. (55,5°-59°F). Optimum drinking window: 2024-2035.

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