

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône Villages Plan de Dieu

2014

"Dark color with purple highlights. Intense nose with black olive aromas (tapenade). Smooth palate with firm tannins evolving into notes of anise and liquorice ending with a long peppery finish."



AWARDS

91 pts Wine Advocate
15,5/20 Jancis Robinson
SILVER Concours Général Agricole de Paris

Vintage

Relatively cool and rainy Springallowed for a steady development of the vine. Until the eve of the harvest, important work was necessary in the vineyardto ensure good sanitary conditions. The harvest began the second week of September but, due to a rain spell, was briefly delayed in order to reach full maturity.
Yield: 20hl / ha.

Grape varieties

50% Grenache, 50% Syrah

Terroir

Deep terrace of ancient alluvium covered with pebbles, lying on a silty matrix formed by the Aygue river in the North and the Ouvèze river in the South. A soil favourable to the development of rich and intense wines.

Winemaking

Co-fermentation of the two grape varieties. Prefermentary maceration during 5 days at 12°C. Pumping over up to 3 times a day. Maceration 24 days and vertical pressing, running off and separation of the free-run and press wine. Malolactic fermentation before reintroduction of a part of press wine for final blending. Maturation in vat for 7 months.
Bottled at the Domaine on May 20th 2015
6.400 bottles produced
ABV: 15%
Vegan Friendly.

Service & food pairing suggestions

Beef cheek confit
Marinated spare ribs
Best served at 14 to 16°C, ideally decanted 2 to 3 hours before.
Optimum maturity: 2016 – 2022

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