



Cairanne Organic

2025

"Bright garnet-red colour. An exuberant and generous nose reveals aromas of red berries, notably raspberry and blackberry, complemented by a subtle hint of liquorice. The palate is well structured and beautifully balanced, offering flavours of red fruit and sweet spice. The tannins are well integrated, leading to a long and persistent finish. (Tasted in September 2026)."



Vintage

The 2025 vintage was marked by intense heat during June and August, initially suggesting an exceptionally early harvest. Early September rainfall, however, changed the course of the vintage, restoring balance to the grapes and allowing ripening to progress steadily. The later-ripening varieties were able to complete their maturation under favourable conditions, preserving both freshness and balance. At Domaine de Longue Toque, 2025 promises to be a vintage of remarkable contrast, combining concentration, freshness and precise varietal expression.

Grape varieties

65% Grenache, 20% Mourvèdre, 15% Syrah

Terroir

The plot is located South of the appellation, in the sector called 'Garrigues'. Vines are grown on a terrace of alluvium pebbles lying on a soil of sandy marl and safres from the Tertiary period.

Winemaking

Hand-harvested between 11 September and 25 October. The grapes were carefully sorted, crushed and destemmed upon arrival at the winery. A 24-day maceration was punctuated by frequent pump-overs to optimise colour, flavour and tannin extraction. The free-run juice was then drained off, with the free-run and press wines kept separate. After completion of malolactic fermentation, a proportion of the press wine was reincorporated into the blend to enhance structure and complexity. The wine was then matured in stainless-steel tanks for 10 months to preserve its fresh fruit expression. Bottled on 9 July 2026. 7,000 bottles produced. Organic Wine.

Service & food pairing suggestions

Enjoy with duck breast served with a red berry sauce, a Provençal vegetable tian, aubergine Parmigiana, or a chocolate fondant. Open one hour before serving btw. 13-15°C – Best enjoyed between 2027-2031.