



Côtes du Rhône

2019

"The 2019 Côtes Du Rhône from Domaine de Longue Toque is also impressive, with lots of classic red and black fruits as well as notes of Provençal herbs and pepper, medium-bodied richness, ripe tannins, and a clean, length finish." Jeb Dunnuck, october 2020"



Vintage

This year, the harvest was a little late and was deferred by ten days compared to 2018. Despite a particularly hot season, the vineyard didn't suffer from extreme temperatures thanks to the reserves generated by the heavy rains the previous autumn. Storms in July and August allowed the vines to complete their maturation cycle and to offer grapes with exceptional quality and remarkable acidity.

Grape varieties

40% Grenache, 30% Mourvèdre, 20% Syrah, 10% Carignan

Terroir

The grapes come from ancient pebbly terraces over sandy marl on the sector of Blovac, just south of Rasteau. This particular terroir brings minerality and structure to the wine.

Winemaking

Manual harvest between 28th September and 10th October. Destemming and crushing upon arrival at the winery. The 24-day fermentation/maceration period is punctuated by frequent pumping over. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine during blending. Aged for 10 months.

Bottled on July 29, 2020. 9 455 bottles produced.

ABV : 14.5%

Vegan Friendly.

Service & food pairing suggestions

Rack of lamb with sweet spice crust

Spring lamb stew

Serve between 13 and 15°C

AWARDS

87-89 pts Jeb Dunnuck