

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône white Organic

2021

"A brilliant golden yellow robe. The nose is intense and aromatic, it harmoniously blends notes of citrus and white flowers. A nice balance on the palate that combines freshness and minerality. Tasting June 2023"



Vintage

A dry winter followed by a particularly cool spring with an episode of unusual heat at the end of March which awakened the vines early. On April 8th, frost hit part of the vineyard. This cold snap slowed down the vegetative cycle and permitted the ripening process to resume a more normal schedule. In April, May and July, rainfall allowed the vineyards to spend a peaceful summer characterized by temperatures close to seasonal norms. However heavy rains in mid-September hastened the harvest dates. The whites have bright acidity and present refreshing livelyness and very enticing aromas.

Grape varieties

40% Marsanne, 30% Clairette, 20% Grenache blanc, 10% Roussanne.

Terroir

The grapes come from 2 areas with different altitudes and exposures. The “Trois Yeux” parcelle is nestled in the heart of the Dentelles de Montmirail at an altitude of 450 meters. This terroir is particularly adapted to white grape varieties (Marsanne, Roussanne and Grenache blanc). The vines are planted on a soil composed of limestone scree over Cretaceous marls, providing finesse and minerality to the wine. Clairette grapes are planted on our parcel called “Teyssonnières” close to our cellar, on a mix of clay and sand soil. This typically southern grape variety brings freshness and complex aromas of white flowers.

Winemaking

Manual harvest on Sept.15th of the different grape varieties in the early hours of the day to preserve the freshness of the berries. Direct pressing of the whole harvest. Cold settling for 2 days, start of fermentation in stainless steel vats then passage under wood (demi-muids – 600 liters) for all the vat in the first third of fermentation. 20 days of fermentation with temperature control below 20°C. Aged for 6 months in demi-muids to enhance the potential of Clairette. Blending of grape varieties before bottling, May 23rd, 2023. 2,412 bottles produced. Organic wine.

Service & food pairing suggestions

Enjoy fresh between 10-12°C with Scallop mousseline Spinach and goat cheese tart.
Enjoy fresh between 10° and 12°C.