

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône white Organic

2022

"Lightly golden straw yellow color. Complexity of aromas: ripe fruit, buttery and vanilla notes. The palate is round with notes of white-fleshed fruit, apricot and orange zest on the finish. We find this limestone minerality of the Gigondas terroir. It has the noble bitterness of a great southern wine." Tasting March 2024."



Vintage

A 2022 vintage marked by a spring and a summer historically hot and dry. These phenomena led to a increasing precocity at each stage of development of the vine. However, flowering took place under ideal conditions. Rains in mid-August made it possible to reach the harvest more calmly, thus spreading out the mid-August harvest at the beginning of October. At the end of this vintage with a very atypical climate, the wines have beautiful structures and beautiful colours.

Grape varieties

45% Clairette, 34% Marsanne, 14% Roussanne,7% Grenache blanc

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 this fine gastronomic white between 10-12°C with orange monkfish, guinea fowl supreme with morels.
Enjoy fresh between 10° and 12°C.

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