



Côtes-du-Rhône Villages Plan de Dieu - Organic

2025

"Bright, limpid garnet-red in colour. The nose is intensely expressive and inviting, offering ripe black fruit aromas of black cherry and blackberry, complemented by delicate violet notes. The palate is well-balanced and harmonious, with careful oak ageing providing structure and refinement to the supple, well-integrated tannins. The finish is long, aromatic and moreish, with lingering dark fruit character. (Tasted on 1 October 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

50% Grenache, 50% Syrah

Terroir

The vines lie between the villages of Travaillan and Camaret sur Aigues, on the vast alluvial terrace created by the Ouvèze, an once powerful sub-Alpine river. This terrace is an accumulation of large round stones and limestone gravels, with a sprinkling of flint. Sand and clay form the matrix of these larger elements. This layer can reach up to 25 or 30 meters deep along the ancient riverbed. Subsequently, important climatic upheavals altered the surface of this terrace, breaking down the limestone, developing ferrous oxides and the apparition of more recent claybeds, which provide the Plan de Dieu with its characteristic red-brown hue.

Winemaking

Hand-harvest. The two grape varieties are vatted together. Cold pre-fermentation maceration (54°F) for 3 days. Daily pumping over to promote tannin extraction. Maceration for 20 days, then pressing with the press juice returned to the free-run wine. Aged for six months in oak barrels and 600-litre demi-muids. Bottled on 21 May 2026. Production: 6,666 bottles. Alcohol: 14% ABV. Organic Wine.

Service & food pairing suggestions

Duck breast, pan-fried rib-eye steak, and Provençal aubergine papeton with tomato coulis.
Open 2 to 3 hours before serving between 13° and 15°C.
Best enjoyed between 2027 and 2032