

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2018

"Pale yellow color with a green hue. Nose of citrus and white flowers. Fresh and mineral on the palate brought by the altitude and the soils mainly of Cretaceous marine limestone. Nice tension on the finish with notes of grapefruits and lemons from Menton. September 2019"



Vintage

The 2018 vintage was atypical in many ways. This vintage required a constant presence, from the vineyards to the cellar. After a mild Winter, a wet and rainy Spring gave way to a beautiful Summer, favoring a steady ripening of the grapes. September ushered in an Indian Summer that proved to be more than ideal for the harvest, with cool nights and warm & sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is an elegant vintage with a particularly aromatic profile and a superbe balance.

Grape varieties

63% Marsanne, 25% Roussanne, 12% Grenache blanc

Terroir

The grapes come from “Trois Yeux” area in the heart of the Dentelles de Montmirail at an altitude of 500 meters. This terroir is particularly adapted to white grape varieties. The vines are planted on a soil composed of limestone scree over Cretaceous marls, providing finesse and minerality to the wine.

Winemaking

Manual harvest on September 13rd, 2018.
Picking in the cool, early hours of the day. Whole bunch press followed by a 48 hours cold settling of the juices. Racking and fermentation of 65% in vat and 35% in 600-liter oak barrels. 11 months of aging.
Bottled on July 22nd, 2019. 2 600 bottles produced.
ABV: 13,5 %
Vegan Friendly.

Service & food pairing suggestions

Scallop carpaccio with mangoes
Fillet of Trout with vegetables
Best served fresh between 10 and 12°C.