

DOMAINE DE
LONGUE TOQUE

Côtes du Rhône

2020

"“Crisp Mirabelle and apricot flavors are kissed by hints of vanilla and toasted marshmallow in this full-bodied blend of Marsanne, Clairette, Grenache Blanc and Roussanne. Sourced from high-altitude sites in the Dentelles de Montmirail, the penetrating, elegant dry white wears its oak influences gracefully. The wine is ready now but will hold through 2026.” Anna Lee C. Iijima, 4/1/2022"



AWARDS

90 pts Wine Enthusiast
91 pts Défaut 04/2023

Vintage

The 2020 vintage is characterised by its precocity and a very beautiful aromatic expression. The harvest started 7 to 10 days earlier than the previous vintage. All the conditions were met for a very promissing vintage: a rainy autumn ensuring an optimal replenishing of the ground water reserves, a mild and dry winter and a summer period marked by temperature spreads between day and night, ideal for fruit and acidity balance. The result: magnificent, healthy grapes, an early ripening and a beautiful maturity for all of the Domaine’s appellations. 2020 is the first vintage certified organic for our Côtes du Rhône white.

Grape varieties

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

Terroir

The grapes come from “Trois Yeux” and “Teyssonières” areas.
The “Trois Yeux” area is nestled 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.
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 September 10th, 2020.
Picking in the cool, early hours of the day. Whole bunch press followed by a 3-day cold settling of the juices. Racking and fermentation in vat and then in 600-liter oak barrels for a part of the cuvée. 20 days of fermentation with strict control of the temperature (below 20°C). 7 months of aging in 600-liter oak barrels (“demi-muids”).
Bottled on April 28th, 2021. 4 389 bottles produced.
ABV: 13 %
Organic and vegan wine.

Service & food pairing suggestions

Scallop mousseline or Spinach and goat cheese tart

Maison Gabriel Meffre - 2 route des Princes d’Orange - 84190 Gigondas - Tel: +33 (0)4 90 12 32 32 - www.gabriel-meffre.fr
L'abus d'alcool est dangereux pour la santé, à consommer avec modération. Déconseillé aux femmes enceintes.

Best served fresh between 10 and 12°C.

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