

DOMAINE DE
LONGUE TOQUE

Gigondas

2018

"“It’s deep ruby/purple color is followed by a rockstar bouquet of blackcurrants, black raspberries, camphor, dried garrigue, new leathers, and Provençal spices. With medium to full-bodied richness, a balanced, layered texture, and enough structure to benefit from short term cellaring, it’s a beautiful Gigondas that will evolve for 10-15 years.” Jeb Dunnuck, October 2020"

Vintage

2018 was atypical in many ways. This vintage required a constant presence from the vineyards to the cellar. After a mild Winter, the wet and rainy Spring gave way to a beautiful Summer, favouring a very healthy development of the vines. September then ushered in an Indian Summer that proved to be more thanideal for the harvest, with cool nights an warm, sunny days. The harvest lasted for a total of 8 weeks, under ideal climatic conditions. The result is a generous and elegant vintage with a particularly aromatic profile and a superb balance.

Grape varieties

51% Grenache, 41% Syrah, 8% Mourvèdre

Terroir

Grenache from the “Montmirail” sector in the Southwest part of the appellation. This terroir, located at 200 meters in altitude, is mostly sandy marl from the Oligocene period. Syrah comes from the “Pourra” sector in the heart of the Dentelles de Montmirail at 400 meters of altitude on marl from the Cretaceous period covered with limestone scree, providing elegance and minerality.

Winemaking

Manual harvest from 15th September 2018. Grapes were destemmed and crushed. A 25-day maceration period with regular punch-downs and pump-overs. Temperatures are maintained around 28° to 30°C. Runoff and separation of the free-flow and press wines. Malolactic fermentation. Re-introduction of a portion of the press wine during the blending process. 16 months maturation in French oak barrels, “demi-muid” (600lt) and vat.
Bottled on 22th April 2020. 21 879 bottles, 196 magnums, 10 jeroboams produced.
Vegan Friendly.

Service & food pairing suggestions

Patridge with Chanterelle mushrooms
Cockerel with sweet potatoes
Stuffed Lamb steak
Serve at 13°- 15°C – Open ideally 3h prior to tasting
Optimum tasting period: 2020 – 2030

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



AWARDS

92 pts Wine Spectator
91-93 pts Wine Advocate
16,5/20 Jancis Robinson
93 pts Andreas Larsson
93 pts Jeb Dunnuck
91-93 pts Vinous