

DOMAINE DE
LONGUE TOQUE

Gigondas White Organic Les Vignes Blanches

2023

"[...] the 2023 Les Vignes Blanches delivers a complex, elegant bouquet of spices, white fruits, walnuts and honeysuckle. Medium to full-bodied, elegantly enrobing and satiny, it's fresh and lively with a dense, long finish. [...]. Yohan Castaing – Wine Advocate 10/10/2024"



AWARDS

92/100 En Magnum 12/2025
90+ pts The Wine Advocate 10/2024
15,5 Jancis Robinson 07/2024

Vintage

The dry, mild winter weather continued into spring. The rain arrived just as the buds began to open and the bunches began to emerge, delaying the cycle somewhat but still allowing the vines to flower beautifully. The vines coped well with the record heatwave in the second half of August. The harvest, which took place quite late, was still very hot and dry. The bunches harvested were perfectly healthy overall, with concentrated berries. To sum up, a late and generous vintage with a highly aromatic profile and lovely substance.

Grape varieties

70% Clairette, 10% Grenache blanc, 10% Roussanne et 10% Marsanne.

Terroir

The grapes come from 3 areas : 'Trois Yeux', 'Montmirail' and 'Teyssonnières'. The 'Trois Yeux' parcel is nestled in the heart of the Dentelles de Montmirail at 500 m. alt. This terroir is particularly adapted to white grape varieties (Grenache blanc, Marsanne & Roussanne). The vines are planted on a soil composed of limestone scree over Cretaceous marls, providing finesse and minerality to the wine. The 'Montmirail' parcel has a southern exposure, on red clay soil favorable to the aromatic expression of the Clairette grape variety. Our parcel called 'Teyssonnières' close to our winery, is on a mix of clay and sand soil. The Clairette, a typically southern grape variety, brings freshness and complex aromas of white flowers. The simplicity of the winemaking respects both originality and typicity of the terroir.

Winemaking

Manual harvest between Sept. 14-15th of the different grape varieties in the early hours of the day to preserve the freshness of the berries. Direct pressing of the entire harvest. Cold settling for 48 hours, followed by the start of fermentation in stainless steel vats. After the first third of fermentation is completed, the entirety of the cuvée is placed in 600-liter barrels (demi-muids) for 20 days to finish fermentation, with temperature control below 20°C. Aged for 6 months in demi-muids for each grape variety that compexifies the aromas and structures the palate. Estate bottling on 18th June 2024. 5,001bottles. Organic wine.

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.

Service & food pairing suggestions

It goes well with dishes from the sea to the land: lobster,langoustines, monkfish, scallops, crayfish, as well as guinea fowl, veal blanquette, sweetbreads, ewe’s milk cheese, etc...

Enjoy fresh between 10° and 12°C.

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