

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit Les Trois Yeux

2018

"“It reveals a translucent ruby/purple color, it has a beautiful perfume of spiced strawberries, framboise, Provençal garrigue, and peppery spice. These all carry to a medium-bodied Gigondas that has a wonderful sense of elegance and a great finish.” Jeb Dunnuck, october 2020"



AWARDS

94 pts Wine Enthusiast
93 pts Jeb Dunnuck

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 than ideal 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

95% Grenache, 5% Syrah

Terroir

The grapes come from a mass selection and are grown the emblematic terroir called “les Trois Yeux” located at 450 meters of altitude in the heart of the Dentelles de Montmirail mountains. The soil is composed of recent limestone scree (Quaternary), slightly altered, covering marls with clayey limestone layers of the Valanginian (Cretaceous). The altitude, the north-west orientation of the plots, the particular structure of the soil (draining surface and basement allowing a good storage of the water and its restitution to the plant) and the wooded environment deliver a “northern” expression of the appellation with lot of freshness, elegance and finesse.

Winemaking

Harvest took place between 25 September and 3rd October 2018 followed by manual sorting and full destemming.Pumping-over during the fermentation phase and infusion, punching down and maceration for 25 days. Settling of free-run and press wines, malolactic fermentation and reincorporation of press wine after tasting. Aged for 16 months in one-year ½ muids (600lt) barrel.
Bottled on April, 22,2020. 1 665 bottles produced.
Vegan Friendly

Service & food pairing suggestions

Rack of lamb with candied eggplants
Deer tenderloin with porcini mushrooms
Serve between 13 and 15°C. Open a few hours before tasting.
Tasting Optimum: 2023 – 2038.