

DOMAINE DE
LONGUE TOQUE

Gigondas White Organic 'Les Vignes Blanches'

2024

"Bright straw yellow colour. Elegant nose with a diversity of floral and white fruit aromas (pear, white peach). On the palate, intense minerality reminiscent of the limestone terroir, blending notes of stone fruit (mirabelle plum, dried apricot), fresh almond, and a subtle floral touch evoking vanilla blossom. The finish is fresh, dense and long. Tasted Sept. 23, 2025."



AWARDS

91 pts Jeb Dunnuck 01/2026

Vintage

2024 stands out for its freshness and balance, a real breath of fresh air in an unpredictable climate. The rainy spring restored the water table. Rainfall in May and June affected flowering and reduced yields. The end of summer, with its warm days and cool nights, promoted color and aromatic balance. Controlled yields resulted in concentrated, highly aromatic grapes. This vintage offers wines with moderate alcohol levels, very intense colours, and smooth tannins.

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 minerality and complex aromas of white flowers. The simplicity of the winemaking respects both originality and typicity of the terroir.

Winemaking

Manual harvest between Sept. 14-18th 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, when one third of the fermentation process was complete, 80% of the volume was transferred to barrels to finish fermentation. Aging continues in demi-muids (600 liters) and oak barrels (228 liters) for 6 months. Blending of the barrels in May 2025 before bottling at the estate on July 1, 2025. 5,710 bottles produced. Organic wine.

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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, grilled shrimp, scallops with saffron cream sauce as well as mushroom risotto, ewe’s milk cheese, etc…
Optimum cellaring up to 3 years of age.
Enjoy fresh between 10° and 12°C.

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