

DOMAINE DE
LONGUE TOQUE

Vacqueyras Lieu-dit Les Ramières - Organic

2021

"Intense purple-ruby colour. Complex nose of raspberry, black currant, soft spices and black chocolate. The palate shows a full, round body with very smooth and fruit-wrapped tannins. The finish is long and ample with delicate peppery notes. Tasted July 2023"



AWARDS

91 pts Jeb Dunnuck 10/2023
*** Drink Rhône 02/2023

Vintage

A dry winter followed by a particularly cool spring with an episode of unusual heat at the end of March which awakened the vines early. Early in the morning of April 8th, frost hit part of the vineyard. This cold snap slowed down the vegetative cycle and permitted the ripening process to resume a more normal schedule. In April, May and July, rainfall allowed the vineyards to spend a peaceful summer characterized by temperatures close to seasonal norms.

Grape varieties

64% Grenache Noir, 36% Syrah

Terroir

The vineyard lies near the southeastern-most limit of the Vacqueyras appellation, in the **lieu-dit 'Les Ramières'**, rooted in the « safres » soil (compact sand) from the **Miocene** Period. This « **safre** », of marine origin, was deposited in this sector of the Rhône Valley by the sea around 20 million years ago. At that time the Mediterranean sea filled this depression at the foot of the Alpine arc, the future Rhône Valley. The « safre » is made up of two substances : compact **sandstone** interspersed with **layers of calcareous marl** that favour water retention and a constant humidity level. These very sandy soils never overheat and provides smooth tannins and a subtle, elegant structure to the wine.

Winemaking

The grapes were harvested by hand, the Syrah on the 23rd of Sept. and the Grenache on the 28th of Sept. Total destemming. Fermentation/maceration lasted 19 to 26 days with light pumping-overs that allowed the fine tannins to be extracted. The fermentation period revealed **highly complex and elegant aromas**. The Grenache was aged in 3-year-old **« demi-muids » (600lt barrels)** and the Syrah was aged in 2-year-old classic **barrels**, both for 9 months. Bottling took place on the 19th July 2022. 3,374 bottles produced.

Service & food pairing suggestions

Confit of lamb shank with garlic, Duck Magret.
Open one hour before serving between 13-15°C. Best enjoyed now or up to 10 years of age.