

DOMAINE DE
LONGUE TOQUE

Gigondas Lieu-dit Les Plâtrières

2019

"Dense black colour with purplish highlights, almost opaque. Intense, complex nose, combining aromas of ripe black fruit (blackcurrant, blackberry, plum), sweet spices and cocoa. Full, velvety attack on the palate. Powerful structure, with present but well-integrated tannins. Good depth, with a long finish of black fruits and spices. A generous wine, ideal for laying down. Tasted in October 2024"



AWARDS

91 The Wine Advocate 05/2024
95 Défaut 01/2023
94 Wine Enthusiast "Editor's choice" 10/2022
94 Decanter 10/2022

Vintage

In 2019, the harvest was a bit later than usual. As everywhere else, the June heat wave and the summer drought resulted in lower yields. Fortunately, quality remained high. Finally, the storms in July and August allowed the grapes to reach optimum ripeness. This rainfall did not make up for the drought however, which resulted in smaller, concentrated berries with intense aromas and flavours.

Grape varieties

55% Grenache, 35% Syrah, 10% Mourvèdre

Terroir

The place called “Les Plâtrières” is located at 200 m in altitude in the south-west of the appellation. The presence of deposits of gypsum (plaster stone) nearly gave it its name. This Triassic rock played a major role in the formation of the Dentelles de Montmirail massif at the start of the Tertiary era. The soil of our plots (an islet of 8 ha) is made up of Oligocene clay sands covered with Triassic limestone scree. The moderate altitude, the south-western orientation of the plots, the particular composition of the soil (rich in clays and trace elements) and the wooded environment (Aleppo pines) deliver a “southern” a powerfull expression of the appellation with Provencal aromas (pines, garrigue, aromatic plants) and salinity.

Winemaking

Manual harvest took place between 26 September and 3rd October followed by manual sorting and full destemming. A 25-day maceration period. 18 months maturation in ½ muids (600l) and oak barrels (228l). Bottled on 27th April 2021. 2,959 bottles and 197 magnums bottled at the estate.

Service & food pairing suggestions

Ideal with grilled red meats, leg of lamb with herbs, game in sauce, or simmered dishes such as boeuf bourguignon.
Open a few hours before serving between 13° and 15°C. (55,5°-59°F)

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

96 Jeb Dunnuck 01/2022
17+ Jancis Robinson 11/2020

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