

DOMAINE DE
LONGUE TOQUE

Gigondas White Organic 'Les Vignes Blanches'

2025

"The refined, elegant nose reveals delicate floral and fruit notes, underpinned by a subtle mineral character. On the palate, vibrant freshness and fine tension unfold with grace and precision, leading to a long, beautifully refined finish."



Vintage

The 2025 vintage was marked by intense heat during June and August, initially suggesting an exceptionally early harvest. Early September rainfall, however, changed the course of the vintage, restoring balance to the grapes and allowing ripening to progress steadily. The later-ripening varieties were able to complete their maturation under favourable conditions, preserving both freshness and balance. At Domaine de Longue Toque, 2025 promises to be a vintage of remarkable contrast, combining concentration, freshness and precise varietal expression.

Grape varieties

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

Terroir

The grapes originate from three distinct sites: **Trois Yeux, Montmirail** and **Teyssonnières**. Nestled at 500m in the Dentelles de Montmirail, Trois Yeux combines limestone scree and Cretaceous marls, providing finesse, freshness and minerality to Grenache Blanc, Marsanne and Roussanne. Montmirail's south-facing red clay soils enhance the aromatic expression of Clairette, while Teyssonnières, planted on clay and sandy soils, contributes elegance and floral complexity. Minimal intervention winemaking preserves the authenticity and distinctive character of each terroir.

Winemaking

Hand-harvested on 8 September, with careful selection in the vineyard during the cool early hours of the day to preserve freshness. Blending is carried out directly after pressing, with careful separation of free-run and press juices, which are vinified separately. Following 48 hours of cold settling, fermentation took place in new 228-litre acacia barrels for the free-run juice and in French oak barrels and 600-litre demi-muids for the press juice. The wines were racked after alcoholic fermentation, returned to barrel and matured for eight months, without bâtonnage or lees ageing. 4,786 bottles produced. Bottled on 19 May 2026. Organic wine.

Service & food pairing suggestions

Ideal as an aperitif or with delicate fish, shellfish, poultry and Mediterranean vegetables. Serve chilled at 10–12°C. Best enjoyed within 3 years.

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