Domaine Santa Duc

Vacqueyras Rouge Les Aubes



ABOUT THE ESTATE

- A reference-point estate in Gigondas, the Gras family has been a pillar of this winemaking community for six generations.
- Starting in 1985, Santa Duc ascended to prominence under the watch of Yves Gras, who introduced organic farming and expanded its holdings to Châteauneuf-du-Pape and Rasteau.
- Yves's son Benjamin took over in 2017 and received biodynamic certification in addition to building a new winemaking facility.
- Working exclusively with indigenous yeast, the wines are aged for 18 months in 36-hectoliter oak Stockinger foudres and eight-hectoliter terracotta amphorae.
- This estate integrates a thoughtful simplicity to the craft of winemaking that results in beautiful purity of expression in the elegant, focused, and polished wines.

APPELLATION
Vacqueyras

SUB-REGION
Southern Rhône

GRAPE VARIETY
80% Grenache, 20% Syrah

FARMING
Sustainable, Organic (Ecocert), Biodynamic (Demeter), Vegan

SOIL
Les Aube: sand; La Ponche: sand and clay

VINEYARDS & VITICULTURE
From 1.5 hectares across the Les Aubes and La Ponche lieux-dits in Vacqueyras, planted in the 1910s, 1970s and 1980s.

HARVEST & VINIFICATION
Partial stem inclusion, with a long maceration and three weeks of vinification. Aged for 18 months, 90% in Stockinger foudres and 10% in terracotta amphorae, on the fine lees. Unfined and unfiltered.

ALCOHOL BY VOLUME
15.0

PACK SIZE
12x750mL