

## Domaine Santa Duc

### Châteauneuf-du-Pape Le Pied de Baud

#### ABOUT THE ESTATE

- A reference-point estate in Gigondas, the Gras family has been pillars 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

Châteauneuf-du-Pape

#### SUB-REGION

Southern Rhône

#### GRAPE VARIETY

80% Grenache, 15% Mourvèdre, 5% Cinsault

#### FARMING

Certified Biodynamic, Certified Organic

#### SOIL

Red clay mixed with pebbles

#### VINEYARDS & VITICULTURE

Located in the north of the appellation, on the gentle slopes of the Plateau des Brusquières, the lieu-dit of Le Pied de Baud is one hectare of 90-year-old vines on a northwest-facing slope, surrounded by forest.

#### HARVEST & VINIFICATION

The grapes are manually harvested. After arriving in the cellar, the harvested grapes pass through a sorting table to the "Delta Oscillys," an apparatus that destems the grapes by means of vibration (a gentle procedure that guarantees the integrity of the grapes). They finally go into stainless steel fermentation tanks by gravity, where they are subject to a long cold maceration before being fermented by native yeasts. The finished wine then matures 18 months in 36-hectoliter Stockinger oak barrels and eight-hectoliter terracotta jars. Bottling without fining or filtration.

#### ALCOHOL BY VOLUME

14.5

#### PACK SIZE

12x750mL

