Domaine Santa Duc

Gigondas Blanc Clos des Hospices

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.

SUB-REGION
Southern Rhône

GRAPE VARIETY
90% Clairette, 10% Bourboulenc

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

SOIL
Gray marl rich in limestone

VINEYARDS & VITICULTURE
From 0.88 hectares within Clos des Hospices at 350 meters altitude, planted on long, narrow terraces with northwest exposure and surrounded by seven hectares of woodland. The vines average 30 years old.

HARVEST & VINIFICATION
Whole bunches are pressed pneumatically, followed by light static settling overnight in cold conditions. Fermented in barrel without temperature control, with daily lees stirring. Aged for ten months on the lees in used Burgundian oak barrels. Unfined and unfiltered.

ALCOHOL BY VOLUME
13.0

PACK SIZE
12x750mL