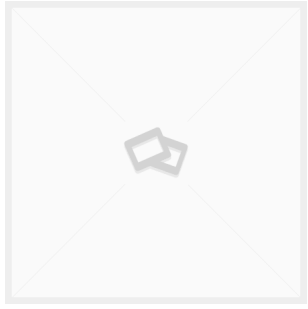


## Domaine Santa Duc

### Gigondas Blanc Clos des Hospices



#### 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.

#### 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

30-year-old vines planted at an altitude of 350 meters, The northwest-facing vineyard is surrounded by woods.

#### HARVEST & VINIFICATION

Hand-picked in crates with sorting in the vineyard, followed by a second sorting on a sorting table. Whole bunches are pressed in a pneumatic press. Light static settling overnight in cold conditions. Racking to the cellar in the basement. Fermentation in barrels without temperature control with daily stirring.

#### ALCOHOL BY VOLUME

13.0

#### PACK SIZE

12x750mL