

Domaine Santa Duc Gigondas Clos Derrière Vieille

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

Gigondas

SUB-REGION

Southern Rhône

GRAPE VARIETY

100% Grenache

FARMING

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

SOIL

Calcareous marl from the Cretaceous period

VINEYARDS & VITICULTURE

The Clos Derrière Vieille (behind the old village hospices) is 3.42 hectares of vines, planted in the early 1990s via selection massale, naturally fenced by woods. The vineyard is on a slope from 300 to 350 meters of altitude with a northwest exposure. Very slow ripening of the grapes: shadowed in the morning, bathed by the sun until sunset.

HARVEST & VINIFICATION

Manually harvested with a very selective sorting, 100% whole cluster, short and soft maceration. Soft punching-down. Aged in big casks and terracotta jars on the fine lees for 18 months.

ALCOHOL BY VOLUME

14.5

PACK SIZE

12x750mL

