Domaine Santa Duc

Gigondas Aux Lieux-Dits



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
Gigondas

SUB-REGION
Southern Rhône

GRAPE VARIETY
75% Grenache, 10% Syrah, 13% Mourvèdre, 2% Cinsault

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

SOIL
Les Hautes Garrigues, Les Carbonnières, Les Rocassières, Santa Duc, Les Pailleroudas, and Les Routes: alluvial, stony red clay; Goujard and Plane: blue clay; Clos Derrière Vieille: calcareous marl

VINEYARDS & VITICULTURE
From seven hectares across eight lieux-dits in Gigondas: Les Hautes Garrigues, Les Carbonnières, Les Rocassières, Les Routes, Santa Duc, Les Pailleroudas, Goujard et Plane and Clos Derrière Vieille. The vines average 40 years old.

HARVEST & VINIFICATION
75% whole cluster, with a long maceration and fermentation with native yeast. Aged for 18 months, first in large oak foudres and then in concrete tanks. Unfined and unfiltered.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL