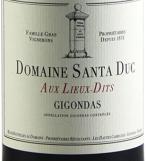


# **Domaine Santa Duc** Gigondas Aux Lieux-Dits





#### 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** 

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, quaternary, stony red clay; Goujard et Plane: blue clay; Clos Derrière Vieille: calcareous marl from the Cretaceous period

### **VINEYARDS & VITICULTURE**

The vineyards are situated in eight different lieux-dits across the high plains in Gigondas: Les Hautes Garrigues, Les Carbonnières, Les Rocassières, Santa Duc, Les Pailleroudas, Les Routes, Goujard et Plane, and Clos Derrière Vieille.

### **HARVEST & VINIFICATION**

Manually harvested and sorted, 75% whole cluster, long maceration, and fermented with native yeasts. The wine ages for 18 months, first in large oak tuns, then in concrete tanks before bottling.

# ALCOHOL BY VOLUME

14.0

# PACK SIZE

12x750mL