

## Domaine Santa Duc

### Châteauneuf-du-Pape Habemus Papam

#### 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

Châteauneuf-du-Pape

#### SUB-REGION

Southern Rhône

#### GRAPE VARIETY

60% Grenache, 40% Syrah

#### FARMING

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

#### SOIL

Sand-clay soils with calcareous subsoil and rolled pebbles

#### VINEYARDS & VITICULTURE

The grapes are sourced from Le Pradel and La Font du Pape within Châteauneuf-du-Papet. Habemus Papam means `we have a new pope,` and comes from the last line of the Latin speech made when a new pope is appointed.

#### HARVEST & VINIFICATION

Manual harvest in crates with sorting in the vineyard, followed by a second on the sorting table. 100% whole cluster. Gravity vatting and fermentation for 20 to 30 days in stainless steel vats under controlled temperatures. Two long daily pumpings. Malolactic fermentation in tank. Aged for 18 months in 36-hectoliter Stockinger oak barrels and eight-hectoliter terracotta jars. Bottling without fining or filtration.

#### ALCOHOL BY VOLUME

14.5

#### PACK SIZE

12x750mL

