Domaine Santa Duc

Châteauneuf-du-Pape Habemus Papam



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
Châteauneuf-du-Pape

SUB-REGION
Southern Rhône

GRAPE VARIETY
70% Grenache, 30% Syrah

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

SOIL
Sand-clay with calcareous subsoil and round pebbles

VINEYARDS & VITICULTURE
From the Le Pradel and La Font du Pape lieux-dits in Châteauneuf-du-Pape.

HARVEST & VINIFICATION
100% whole cluster. Fermented for 20–30 days in tank, with two long pump-overs daily. Aged for 18 months in 36-hectoliter Stockinger foudres and eight-hectoliter terracotta amphorae. Unfined and unfiltered.

ALCOHOL BY VOLUME
14.5

PACK SIZE
12x750mL