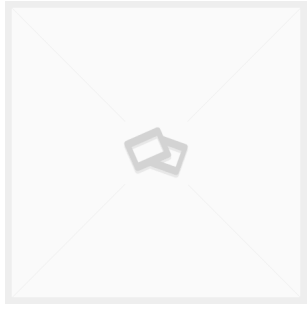


Domaine Santa Duc

Châteauneuf-du-Pape Blanc 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

Clairette, Grenache Blanc, Roussanne, Bourboulenc

FARMING

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

SOIL

Sandy soil and galets roulés

VINEYARDS & VITICULTURE

From vines planted in 1985.

HARVEST & VINIFICATION

Fermented and aged in demi-muids and ovoid concrete vats. Unfined and unfiltered.

ALCOHOL BY VOLUME

14.5

PACK SIZE

12x750mL