

Domaine Santa Duc

Châteauneuf-du-Pape Les Saintes Vierges

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

Grenache 80%, Mourvèdre 10%, Counoise 10%

FARMING

Certified Biodynamic, Certified Organic

SOIL

Brown limestone from Miocene safr (marly sand)

VINEYARDS & VITICULTURE

The lieu-dit Les Saintes Vierges is in the east of Châteauneuf-du-Pape, with a northeast-facing slope and planted to 60-year-old vines.

HARVEST & VINIFICATION

Manual harvest in crates with sorting in the vineyard, followed by a second on the sorting table. Partial destemming. The percentage of destemmed grapes is decided according to the vintage and the plots. Gravity vatting and fermentation for 20 to 30 days in stainless steel vats under controlled temperatures. 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

15.0

PACK SIZE

12x750mL

