Domaine Santa Duc

Châteauneuf-du-Pape Les Saintes Vierges



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
80% Grenache, 10% Mourvèdre, 10% Counoise

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

SOIL
Sand rich in quartz and mica

VINEYARDS & VITICULTURE
From 1.2 hectares exclusively within the Les Saintes Vierges lieu-dit in eastern Châteauneuf-du-Pape. The vines average 70 years old.

HARVEST & VINIFICATION
75% whole cluster. Fermented for 20–30 days in tank. Aged for 18 months in 36-hectoliter Stockinger foudres and eight-hectoliter terracotta amphorae. Unfined and unfiltered.

ALCOHOL BY VOLUME
15.0

PACK SIZE
12x750mL