Domaine Santa Duc

Châteauneuf-du-Pape Le Pied de Baud



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% Cinsault

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

SOIL
Red clay mixed with pebbles

VINEYARDS & VITICULTURE
Located in the north of the appellation, on the gentle slopes of the Plateau des Brusquières, the lieu-dit of Le Pied de Baud is one hectare of 90-year-old vines on a northwest-facing slope, surrounded by forest.

HARVEST & VINIFICATION
The grapes are manually harvested. 75% whole cluster. They go into stainless steel fermentation tanks by gravity, where they are subject to a long cold maceration before being fermented by native yeasts. The finished wine then matures 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