

## Famille Gras

### Côtes-du-Rhône Rouge Vieilles Vignes



#### ABOUT THE ESTATE

- This is the negociant branch of Santa Duc, a reference-point estate in Gigondas for six generations.
- Starting in 1985, Santa Duc ascended to prominence under the watch of Yves Gras, who introduced organic farming.
- These wines are the result of the strong relationships that the Gras family has built throughout the region, and are a selection of the best grapes grown by local vigneron.
- Working exclusively with indigenous yeast, the wines are aged in 36-hectoliter oak Stockinger foudres and 8-hectoliter terracotta amphorae.
- Famille Gras extends the same thoughtful simplicity to the craft of winemaking as they do to the estate wines of Santa Duc.

#### APPELLATION

Côtes-du-Rhône

#### SUB-REGION

Southern Rhône

#### GRAPE VARIETY

60% Grenache, 20% Syrah, 10% Mourvèdre, 10% Cinsault, Cornoise, Carignan

#### FARMING

Organic

#### SOIL

Lithosol, marl and red clay

#### VINEYARDS & VITICULTURE

Selection of 50+-year-old vines, consisting mainly of Grenache.

#### HARVEST & VINIFICATION

Harvesting with all stems removed, a long maceration and controlled temperatures. Ageing in vats on lees with a small dose of sulphur (SO<sub>2</sub>).

#### ALCOHOL BY VOLUME

14.0

#### PACK SIZE

12x750mL