MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Santa Duc

Gigondas Clos Derrière Vieille



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
Gigondas

SUB-REGION
Southern Rhône

GRAPE VARIETY
100% Grenache

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

SOIL
Calcareous marl from the Cretaceous period

VINEYARDS & VITICULTURE
The Clos Derrière Vieille (behind the old village hospices) is 3.42 hectares of vines, planted in the early 1990s via selection massale, naturally fenced by woods. The vineyard is on a slope from 300 to 350 meters of altitude with a northwest exposure. Very slow ripening of the grapes: shadowed in the morning, bathed by the sun until sunset.

HARVEST & VINIFICATION
Manually harvested with a very selective sorting, 100% whole cluster, short and soft maceration. Soft punching-down. Aged in big casks and terracotta jars on the fine lees for 18 months.

ALCOHOL BY VOLUME
14.5

PACK SIZE
12x750mL