MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

# Domaine Santa Duc

## Gigondas Les Hautes Garrigues




**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**
50% Grenache, 50% Mourvèdre

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

**SOIL**
Sandy Quaternary red clay

**VINEYARDS & VITICULTURE**
Plot of vines planted exclusively on the land of the Hautes Garrigues in the 1960s and 1970s, for which the area is named and which serves as the center of the estate.

**HARVEST & VINIFICATION**
Santa Duc's flagship wine that is only made in the best vintages, the grapes are manually harvested, followed by a strict selection process. The whole crop macerates for two months, with 75% whole cluster. Aged for 18 months in 36-hectoliter Stockinger oak barrels and eight-hectoliter terracotta jars. Bottling without fining or filtration.

**ALCOHOL BY VOLUME**
15.5

**PACK SIZE**
12x750mL