MARTINE'S WINES
IMPORTER & WHOLESALER SINCE 1979

Domaine Santa Duc

Châteauneuf-du-Pape La Crau Ouest



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
100% Grenache

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

SOIL
Safre, sand

VINEYARDS & VITICULTURE
In the northeast of the appellation, La Crau Ouest is one of the most storied terroirs of Châteauneuf-du-Pape. One half hectare with north-facing slopes, the vines were planted in the 1930s in stony, sandy soils from the Miocene epoch.

HARVEST & VINIFICATION
Manual harvest in crates with sorting in the vineyard, followed by a second on the sorting table. 75% whole cluster. Gravity vatting and fermentation for 20 to 30 days in stainless steel vats under controlled temperatures. Two long daily pumpings. Malolactic fermentation in tank. Aged for 18 months in terracotta jars of 8 hectolitres. Bottling without fining or filtration.

ALCOHOL BY VOLUME
15.0

PACK SIZE
12x750mL