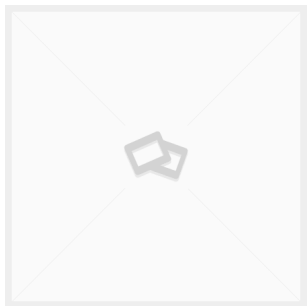


Domaine Santa Duc

Le Serre du Rieu



ABOUT THE ESTATE

- A reference-point estate in Gigondas, the Gras family has been pillars 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

Vacqueyras

SUB-REGION

Southern Rhône

GRAPE VARIETY

90% Clairette, 10% Bourboulenc

FARMING

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

SOIL

Piedmont sand

VINEYARDS & VITICULTURE

0.5-hectare plot located on the foothills of a small hill at the foot of which flows a stream. 50-year-old vines.

HARVEST & VINIFICATION

The grapes are hand-picked into crates and sorted manually in the vineyard before a second, table sorting in the cellar. Pressing in a pneumatic press in whole bunches. Light static overnight settling by cold. Racking to the cellar in the basement. Fermentation in stoneware jar and demi-muid without temperature control with daily stirring. Aging for ten months on the lees in a stoneware jar and in a old Stockinger oak demi-muid. Bottling without fining or filtration.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL