Domaine Santa Duc

Châteauneuf-du-Pape Les Saintes Vierges



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
80% Grenache, 10% Mourvèdre, 10% Counoise

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

SOIL
Brown limestone from Miocene safre (marly sand)

VINEYARDS & VITICULTURE
The lieu-dit Les Saintes Vierges is in the east of Châteauneuf-du-Pape, with a northeast-facing slope and co-planted to 60-year-old vines.

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. Malolactic fermentation in tank. Aged for 18 months in 36-hectoliter Stockinger oak barrels and eight-hectoliter terracotta jars. Bottling without fining or filtration.

ALCOHOL BY VOLUME
15.0

PACK SIZE
12x750mL