

## Domaine Santa Duc Côtes-du-Rhône Rouge Les Quatres Terres

### 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

Côtes-du-Rhône

### SUB-REGION

Southern Rhône

### GRAPE VARIETY

70% Grenache, 15% Syrah, 5% Mourvèdre, 5% Carignan, 5% Cinsault

### FARMING

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

### SOIL

Vacqueyras: sandy sloping soils; Roaix: sand and grit; Séguret: Alluvial calcarous clay terraces; Rasteau: Old broken stone terraces and red calcarous soils on a bed of gravel.

### VINEYARDS & VITICULTURE

A collection of plots of vines planted on the Vacqueyras, Rasteau (Crus), Roaix and Séguret (Côtes-du-Rhône Villages) communes. It is this combination that give this cuvée the name `The Four Lands.`

### HARVEST & VINIFICATION

Manually harvested with a strict selection process. The whole crop ferments for 20 days after a short maceration, with partial destemming. Aged 90% in Stockinger foudres, 10% in terracotta jars (amphora). Bottling without fining or filtration.

### ALCOHOL BY VOLUME

14.5

### PACK SIZE

12x750mL

