

Domaine Santa Duc Gigondas Blanc Clos des Hospices

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.

SUB-REGION

Southern Rhône

GRAPE VARIETY

90% Clairette, 10% Bourboulenc

FARMING

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

SOIL

Gray marl rich in limestone

VINEYARDS & VITICULTURE

30-year-old vines planted at an altitude of 350 meters, The northwest-facing vineyard is surrounded by woods.

HARVEST & VINIFICATION

Hand-picked in crates with sorting in the vineyard, followed by a second sorting on a sorting table. Whole bunches are pressed in a pneumatic press. Light static settling overnight in cold conditions. Racking to the cellar in the basement. Fermentation in barrels without temperature control with daily stirring.

ALCOHOL BY VOLUME

13.0

PACK SIZE

12x750mL