

## Domaine Santa Duc Gigondas 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

100% Grenache

### FARMING

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

### SOIL

Gray marl rich in limestone

### VINEYARDS & VITICULTURE

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

### HARVEST & VINIFICATION

Partial destemming. Fermentation for 20 to 30 days in temperature-controlled stainless steel vats. Two long pumpings per day. Punching down is determined by tasting. Pressing in a pneumatic press. Malolactic fermentation in vats. Aged for 18 months in 36-hectoliter Stockinger oak tuns and 8-hectoliter terracotta jars. Bottled without fining or filtration.

### ALCOHOL BY VOLUME

15.5

### PACK SIZE

12x750mL