



DOMAINE SANTA DUC
FAMILLE GRAS - VIGNERONS À GIGONDAS & CHÂTEAUNEUF-DU-PAPE

LE PIED DE BAUD CHÂTEAUNEUF-DU-PAPE



LOCATION : Plot situated in the Le Pied de Baud lieu-dit (named place) to the north of Châteauneuf-du-Pape on the edges of the Brusquières plateau. Surrounded by woodland, the vines contemplate 100-year-old oak and ancient well.

SURFACE AREA : 1 hectare.

GEOLOGY : A matrix of sandy clay with a high proportion of clay. The slope is scattered with round stones transported from the ancient terrace, enveloped in a limestone parent rock originating from safres.

METHOD OF CULTIVATION : Ecocert-certified organic and Demeter-certified biodynamic.

GRAPE VARIETIES : Complanted with Grenache 80%, Mourvèdre 15%, Cinsault 10%.

AGE OF VINES : Average 90 years.

HARVESTING & VINIFICATION : The grapes are hand-picked into crates and sorted manually in the vineyard before a second, table sorting in the cellar. A proportion is destemmed, the quantity being determined by the nature of the vintage and the parcel, and the grapes are fed by gravity into the vats to ensure the integrity of the berries. Fermentation takes place in thermo-regulated stainless-steel vats for 20 to 30 days, with two long pumping over sessions daily. Punching down is decided after tasting. Pressed pneumatically. Malolactic fermentation in vat. The wines are clarified by settling over winter in the cellar. Barrel filling occurs in the spring.

AGEING : 18 months in 36-hectoliter oak Stockinger foudres, and 8-hectoliter terracotta amphorae. Unfined and unfiltered at bottling.

PERSONALITY : The wines from this plot find their expression in a balance between spicy aromas, body and texture.