



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

LES SAINTES VIERGES CHÂTEAUNEUF-DU-PAPE



This historic terroir of our first implantation into the appellation holds a special place in our hearts.

LOCATION : Exclusively located in the Les Saintes Vierges lieu-dit (named place) to the east of Châteauneuf-du-Pape.

SURFACE AREA : 1.2 hectares.

GEOLOGY : Soil of rough sand, rich in quartz and mica with shell debris from safares of the Miocene period.

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

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

AGE OF VINES : Average 70 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 well-being of the vines is detectable in the wines that come from this parcel, reflected in the harmony, the delicate floral notes and the spicy aromas of the wine with its fine tannic structure marked by a sense of place.