



## DOMAINE SANTA DUC

FAMILLE GRAS - VIGNERONS - 84190 GIGONDAS - FRANCE

### *Gigondas*

#### *Santa Roc*

**Vineyards :** Old Grenache, Syrah and Cinsault vines. 4000 vines per hectare. 40 years. Traditional Gobelet vine training. Herbicides and other synthetic products have been banned since long time from our vineyards and are replaced by mechanical or handicraft and natural ground cover.

**Soils :** Stony soils of red quaternary clay.

**Harvest :** Average yield of 30 hl/ha. After harvesting early by hand, almost all of the stalks are removed.

**Production process :** Fermentation is done with natural yeast in open vats, maceration of 25 days with plunging and pumping over for soft extraction.

**Ageing process :** 18 months on fine lees in new 3000 litre oak tanks. Malolactic fermentation is done as well in these wooden tanks.

**Tasting :** In addition to its elegant, diaphanous ruby colour with purple sparks, this wine shows a fine, distinguished and complex nose of red fruits, spices, raspberry and leather. Very smooth on the palate, with fantastic tannins, mineral acidity, and a mouth full of fresh red fruits and hints of menthol aromas. Long and silky final. This wine will last for 15 years. Serve after decanting in its youth.



**Domaine Santa Duc**

**Les Hautes Garrigues - 84190 Gigondas - France**

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