

FAMILLE GRAS  
VIGNERONS



PROPRIÉTAIRES  
DEPUIS 1874

# DOMAINE SANTA DUC

## Clos des Hospices GIGONDAS



The Clos des Hospices was in a sorry state when it was acquired by the Gras family in 1994. Through the strength of conviction and hard labour, the terraces were restored and given new life.

**LOCATION :** The parcels are all within the Clos des Hospices on the slopes of Gigondas, beyond the former Hospices (old catholic hospital) and the village church. At 350 meters of altitude, the vineyard is planted on long, narrow terraces that follow the lie of the land and its limestone rocks. Facing north-west, the vines are surrounded by 7 hectares of woodland, bringing freshness and biodiversity.

**SURFACE AREA :** 0,88 hectares.

**GEOLOGY :** Soils of grey marl from the Cretaceous period, very rich in limestone, which allow for the deep rooting of the vines. The marl plays an important role as a hydric reserve and source of minerals and trace elements.

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

**GRAPE VARIETIES :** Clairette 90%, Bourboulenc 10% - Massal selection

**AGE OF VINES :** Average 30 years.

**HARVESTING AND VINIFICATION :** The grapes are hand-picked into crates and sorted manually in the vineyard before a second, table sorting in the cellar. Pressing in a pneumatic press in whole bunches. Light static overnight settling by cold. Racking to the cellar in the basement. Fermentation in stoneware jar and demi-muid without temperature control with daily stirring.

**AGEING :** 10 months on total lees in an old burgundian barrel. Bottling without fining or filtration.

**PERSONALITY :** The wines from this terroir have delicate floral notes. They offer a mineral freshness and lacy tannins that bear witness to the high proportion of limestone present in the marl. An exquisite gustatory experience that offers a clear demonstration of the power of nature to link a wine to its place of origin.