

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE SARRAT DE GOUNDY

AOP Languedoc La Clape
White

PRESENTATION

In 1966, Claude Calix laid the foundations of Domaine Sarrat de Goundy, a 50-hectare estate, now managed by Olivier Calix. The estate, located between Narbonne and the Mediterranean, benefits from a temperate maritime climate and clay-limestone soils that bring freshness and finesse to the wines. The reds, made from Grenache, Syrah, and Carignan, are vinified in concrete tanks to preserve the authenticity of the fruit, before aging in oak barrels and amphoras to round out the tannins. The estate's uniqueness: A unique gravity approach in the region, avoiding any pumping to preserve the integrity of the fruit.

VARIETALS

Bourboulenc 50%, Grenache 25%,
Macabeu 10%, Viognier 10%, Roussane 5%

TERROIR

The estate is defined by clay-limestone soils, surrounded by garrigue and pine forests, under a warm and dry Mediterranean climate.

IN THE VINEYARD

The vineyard has been farmed sustainably since 2001, with no herbicides or chemical fertilizers. Natural fertilizers such as fish guano and horse manure are used. Soil is cultivated exclusively through mechanical and manual methods. For the past four years, the estate has also adopted sexual confusion methods to avoid pesticide use. To combat powdery mildew and downy mildew, sulfur and Bordeaux mixture are applied.

HARVEST

Traditional hand harvesting.

WINEMAKING

Temperature-controlled vinification, skin-contact fermentation, and the use of indigenous yeasts.

AGEING

Aged on fine lees for 4 months.

SERVING

Serving temperature: 10-12°C

AGEING POTENTIAL

2 to 3 years

TASTING

This wine reveals a bright pale-yellow robe with golden highlights that catch the light. The nose is fresh and expressive, unveiling aromas of white-fleshed fruits such as pear and peach, lifted by floral and citrus notes. On the palate, it is lively and balanced, with a crisp acidity that enhances freshness. White fruit flavors are confirmed, supported by subtle mineral undertones and a delicate touch of honey. The finish is long and elegant, leaving an impression of finesse and purity.

VISUAL APPEARANCE

Bright pale yellow with golden reflections.

AT NOSE

Pear, peach, floral notes, and citrus zest.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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ON THE PALATE

Lively and balanced, with white fruit, minerality, and a hint of honey on a long, refined finish.

FOOD PAIRINGS

This wine pairs beautifully with seafood, grilled fish, composed salads, or fresh cheeses. It is an ideal match for light and summery dishes.

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