



# DOMAINE SARRAT DE GOUNDY

AOP Languedoc La Clape  
White

DVP

DOMAINES  
ET VINS DE  
PROPRIÉTÉ



## 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%, Viognier 10%, Macabeu 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 under sustainable farming since 2001, with no herbicides or chemical fertilizers used. Instead, natural fertilizers such as fish guano and horse manure are applied. Soil is cultivated only mechanically and manually. For the past four years, sexual confusion methods have been used to avoid pesticides. To combat powdery mildew and downy mildew, sulfur and Bordeaux mixture are applied.

## HARVEST

Traditional 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 reflections that capture the light. The nose is fresh and expressive, offering aromas of white-fleshed fruits such as pear and peach, alongside floral and citrus notes. On the palate, it is lively and well-balanced, with a crisp acidity that enhances freshness. White fruit flavors are confirmed, supported by delicate mineral nuances and a subtle hint 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.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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

Fresh and balanced, with white fruit flavors, mineral notes, and a touch of honey, ending with a refined finish.

## FOOD PAIRINGS

This wine pairs beautifully with seafood, grilled fish, composed salads, or fresh cheeses. It is the perfect companion for light, summery dishes.

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