



DOMAINE SARRAT DE GOUNDY

AOP Languedoc La Clape

DVP
Red

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

Syrah 50%, Grenache 40%, Cinsault 10%

TERROIR

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

IN THE VINEYARD

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

HARVEST

Night harvest to preserve freshness and aromatic potential.

WINEMAKING

Direct pressing and temperature-controlled fermentation.

AGEING

Aged on fine lees for 4 months.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

Enjoy all year long

TASTING

This rosé displays a bright pale pink color with salmon highlights that catch the light beautifully. The nose is fresh and delicate, offering aromas of small red fruits such as strawberry and raspberry, complemented by floral and citrus notes. On the palate, it is light and refreshing, with lively acidity that adds vibrancy. Red fruit flavors return, supported by mineral nuances and a subtle touch of grapefruit. The finish is long and elegant, leaving an impression of freshness and finesse.

VISUAL APPEARANCE

Bright pale pink with salmon reflections.

AT NOSE

Fresh aromas of strawberry, raspberry, floral notes, and citrus.

ON THE PALATE

Light, refreshing, with red fruits, mineral notes, grapefruit hints, and a long elegant finish.

FOOD PAIRINGS

This wine pairs beautifully with composed salads, seafood, grilled dishes, or Mediterranean specialties such as Niçoise salad or grilled vegetables.

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.