



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, Grenache

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 vines have been farmed under sustainable practices since 2001, with no herbicides or chemical fertilizers used. Instead, natural fertilizers such as fish guano and horse manure are applied. Soil is worked mechanically and manually only. For the past four years, the estate has also adopted sexual confusion techniques to avoid the use of pesticides. To combat powdery mildew and downy mildew, they rely on sulfur and Bordeaux mixture.

HARVEST

Night-time manual harvesting ensures optimal freshness and grape quality.

WINEMAKING

Skin-contact fermentation with temperature control. Carbonic maceration is used for the Carignan.

AGEING

Aged on fine lees for 4 months.

SERVING

Serving temperature: 14–16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine displays a deep garnet-red color with bright violet highlights. The nose is intense and complex, revealing aromas of black fruits such as blackberry and blackcurrant, layered with spicy notes and the fragrance of garrigue. On the palate, it is powerful and structured, with firm yet silky tannins. The black fruit flavors return, enhanced by a refreshing lift and accents of licorice and black pepper. The finish is long and elegant, marked by impressive aromatic persistence.

VISUAL APPEARANCE

Deep garnet-red with violet reflections.

AT NOSE

Blackberry, blackcurrant, spices, and garrigue.

ON THE PALATE

Powerful and structured, silky tannins, fresh black fruit with licorice and pepper, long finish.

FOOD PAIRINGS

This wine pairs beautifully with grilled red meats, stews, or aged cheeses. It also complements Mediterranean cuisine, such as herb-roasted lamb or a classic ratatouille.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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