



our wines

Domaine Les Goubert

Mireille & Jean-Pierre Cartier
Wine growers
à Gigondas (84)

Domaine Les Goubert offers you different wines which will fit most of your desires, either by their taste and/or by their price-quality ratio. Are you looking for a bottle to drink with your friends or one to go with a fine meal? Do you like young and fresh wines or their more generous elders? We have a wine for each of you, for each occasion.

All these differences are coming from the variety of our terroirs and what we seek to do with it. Thus we are lucky to produce several "appellations": Each represents a mix of terroir, tradition, grape varieties, quality rules and know how which will bring something a bit different in the bottle. Our objective is simple: produce meaty and fruity wines, with a real expression, whatever bottle you will buy.

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Alcohol abuse is dangerous for your health.
Drink and enjoy with moderation.

our white wines

We aim to satisfy different tastes, different typicities, and deliver generous and fruity wines. Thus, we are also proposing three friendly white wines and nice cuvées.

Fresh and crisp, THE WHITE SABLET

Let start by the beginning: our white Sablet (AOC Côtes du Rhône Villages Sablet) is a fresh, crisp, and nice delicacy. Very Fruity (apples, pears) and light, it will be a nice aperitif drink. It will also go with young goat cheese and asian or indian cooks, melting with their spices.



Like a water ice, CUVÉE « LES FAVORIS »

Then comes our notre cuvée "Les Favoris" (AOC Côtes du Rhône). Peach, Flowers and citrus Fruits Flavors will arouse your senses. Wine melts in your month, like an excellent water ice revealing Freshness, aromas and sweetness.

Just perfect for an aperitif drink, it will also go with grilled fish (like salmon) and be delicious with a grilled angler fish kebab or some asparagus tips.



Fruity and delicious, CUVÉE DE « V »

We have also our cuvée de "V" (AOC Côtes du Rhône). "V" like Viognier, this famous vine variety which gives all its beauty to this wine. Just de-licious. A heady nose, a nice blend of freshness, roundness, pear, apricot and vanilla flavors. We take a great pleasure drinking it

Do you want to impress your guests? Serve it with an apricot tarte tatin, with a pear and Fourme d'Ambert (blue cheese) pie, with scallops and mashed sweet potatoes or simply with a piece of blue cheese and a ripe pear.



our red wines

Are you looking for a bottle to drink with your friends or one to go with a fine meal? Do you like young and fresh wines or their more generous elders? We have a wine for each of you, for each occasion.



A simple and Fruity wine, THE COTES DU RHONE

AOC Cotes du Rhone - one of these "appellations" - is very old and offers a large diversity of wines. Indeed, its area is large, from Vienne to Avignon, across 200 km. Drink them young.

Our Cotes du Rhone is light and easy to drink, with a bit of character and fruit (blackcurrant, prune, cherry). Drink it with your friends, when you are many around a table or as your daily wine. Pork and beef sausages, pâté or BBQ, it will go with simple and tasty meals.



An ounce of character for amateurs, THE « SABLET »

Sablet is a village at the foothill of the Dentelles of Montmirail, few kilometers far from Gigondas. Sablet's wines are a bit stronger and manlier.

Our red Sablet is a rustic wine, without fuss. It is both fruity (red fruits) and spicy. Hot days of our southern region give him more strength, but it is not aggressive at all. Roasted pork with onions, Irish stew, grilled lamb, it goes with tasty meats.



Fine, sweet and Fruity, LE BEAUMES DE VENISE

Beaumes de Venise is first known for its sweet wine called Muscat. But there is also a well balanced and round red wine produced here.

Our Beaumes de Venise is just light and delicate. Pure silk in mouth, Fruity as we like. Sweet and jovial, it is the perfect fit for your grilled pieces of beef.



Surprise yourself, CUVEE « L'INEDIT » (THE ORIGINAL)

Some cuvées reveal the essential of a grape variety, the personality of a plot of vineyard. This particular cuvée just reveals myself: my own personality and everything I like to find in a wine. You will taste such a Cotes du Rhone nowhere else: that is the reason why I called it "L'Inédit" (ie the original). It is a deep, breed, strong and full-bodied. A manly wine. Its greatest fit? Few years kept in a good cave and a mild cigar.

Ladies, it is probably the ideal gift for your fond-of-wines husband. Surprise and delight him!

A nice presence and richness, Gigondas

Gigondas is a masterpiece of southern Cotes du Rhone which offers solid, well structured wines you can keep for long.



Generous OUR « CLASSIC » GIGONDAS

A mix of ripe fruits, spices and tobacco. In mouth, it is rich, warm and well structured. Keep it for almost 10 years! It goes with lamb and duck when it is young, game and stews when it is older.



The Soul of Gigondas OUR CUVEE « FLORENCE »

Complexity, finesse, style: we mean noblesse. Exceptional aromas, perfect balance, wonderful final, you can keep this lady for years! "Gigot de 7 heures" (leg of lamb stewed during 7 hours), roasted duck, tajine, partridges and woodcocks, it deserves that you spend few hours cooking!

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