



DOMAINE
GIOULIS

KLIMENTI
HIGH ALTITUDE VINEYARDS

The Story

In 1993, George Gioulis agronomist - oenologist, (University of Bordeaux), founded the winery Domaine Gioulis and planted his first vineyard of Cabernet Sauvignon in his place of origin, Klimenti. This vineyard was one of the first certified organic vineyards in Greece.

George Gioulis, wished to find the right relations between all that exists: the territory, the climate, the vineyard and the cause of preserving the cultural heritage of wine making in Greece.

Nowadays, his children, Dimitris and Ermioni, with studies in oenology and in the trade of wines respectively, continue the route of the estate along with their father. The aim of the family estate is the production of quality wines, highlighting the best features of the mountainous PGI Klimenti.

Over the years the Domaine Gioulis expanded its vineyards. Actually, they consist of 60 acres/8ha, planted in three locations close to the winery; on slide slopes from 800 to 1000 meters of altitude.

The village of Klimenti

The village of Klimenti, where the winery and the vineyards are located, is built on the green slopes of the Mount Ziria, in northern Peloponnese, at an altitude of 750 meters and at a distance of 42 kilometers from Korinthos city. It is one of the oldest villages of Korinth department, built in 1400 AD.

Klimenti, adjoins the mountainous vineyards of the Protected Designation of Origin Nemea, while in 1994 was recognized by the Ministry of Agriculture, as a Protected Geographical Indication (PGI) Klimenti.



Vine growing & Winemaking

The climate in Klimenti is semi-continental with heavy winters and cool summers which favors the application of the organic farming. In particular, during the growth season, the climate is sunny with adequate rainfall and cool northerly winds, thereby contributing to the absence of insects and the reduced diseases.

The summer months are almost dry, with big differences in temperatures between day and night. The temperature does not exceed 30 ° C during the midday hours.

As a result the grapes mature well and obtain concentrated, elegant fragrances and a characteristic crisp acidity. The harvest begins after the grapes have reached optimal maturity and it is performed manually.

The soil is calcareous - clay and limestone - clay with gravel.

The cultivated varieties of the estate are:

- the reds, Agiorgitiko and Cabernet Sauvignon
- the pink-skinned, Moschofilero and Sauvignon Gris
- the whites, Chardonnay and Sauvignon Blanc.

The viticulture and the vinification are in line with the regulations of the European certification of organic products (DIO certification) as well as with the U.S. organic products regulations certified by the USDA-NOP. The qualitative and healthy grapes are vinified with respect to the specificity of each vineyard. Afterwards the wines are vinified using the appropriate percentage of sulfites and are bottled at the estate.

SOFOS white

The Wise One

MOSCHOFILERO - CHARDONNAY

"Peloponnese" Protected Geographical Indication
White Dry Wine

Certified Vegan by Vegan Society
Certified Organic Wine by DIO Organization
Non GMO Project Verified



Grape Varieties: Moschofilero 80%, Chardonnay 20%

Vineyard: The Moschofilero grapes are strictly selected from the low yielding organic vineyard in the mountainous Peloponnese region.

Chardonnay, one of the most popular international white varieties is cultivated by the Domaine Gioulis in the mountains of southern Greece at an altitude of 1000m at the vineyard of "Panarity". This blend gives an excellent white wine as a result.

Soil: Calcareous clay soil.

Training system: Normal classical two sided royat (2,40x1), allowing optimal sun and air permeation

Yield per Vine & Hectare: 35 hl/ha for the Moschofilero and 45hl/ha for the Chardonnay

Vinification: Traditional white wine vinification. The grapes are pressed at low temperature for a few hours and clarified by static sedimentation. The fermentation takes place at an increasing temperature of 17-22 in temperature controlled stainless steel vats. Each variety is vinified separately. The blending of the varieties takes place after the fermentation

Tasting notes: The colour is gold yellow with rose tinges. The nose reveals aromas of rose petals, bergamot orange and summer fruits such as apricot and white peach.
The palate: Medium plus body and fragrant of fresh white fruits and pink grapefruit; live and long aftertaste.

SOFOS red The Wise One

AGIORGITIKO - CABERNET

"Korinthos" Protected Geographical Indication
Red Dry Wine

Certified Organic Wine by DIO Organization
Non GMO Project Verified



Grape Varieties: Agiorgitiko 80%, Cabernet Sauvignon 20%

Vineyard: Agiorgitiko is one of the most ancient and noble red grape varieties of Greece and it is planted on the slide of the plateau of Klimenti with a south – east orientation. The Cabernet Sauvignon is located at "Dastesa" vineyard in Klimenti with a north orientation. Both vineyards are located on the border of the mountainous area of PDO Nemea.

Soil: calcareous clay.

Training system: Normal classical two sided royat (2,40x1), allowing optimal sun and air permeation

Yield per Vine & Hectare: 35 hl/ha for both vineyards.

Vinification: Traditional red wine vinification; separately for each variety. After the alcoholic fermentation the blends are made. The wine is being aged for 6 months in French oak casks.

Tasting notes: The colour is ruby with violet tinges. The nose has aromas of cherry, red forest fruits and discreet spicy notes. The palate has a well balanced acidity and a medium plus body; fragrant of fresh blackcurrant - blackberry fruit, red pepper and hints of black chocolate.

It has a medium-length after taste with firm tannins. Enjoy it now or after 4 to 6 years of ageing.



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