



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



## Dom Brial, Gamme CHR - Caviste, CONFIDENTIELLE, AOC Côtes du Roussillon, Blanc, 2025

AOC Côtes du Roussillon, Languedoc-Roussillon, France

### PRESENTATION

Confidentielle makes its singularity a manifesto. Grenache and Roussanne embrace and merge in an amphora that draws on the memory of ancient centuries since it was in Roussillon, in the eighth century BC, that Greek sailors passed on to the locals the art of cultivating the vine. Always focused on these know-how, Baixas has become a predominantly wine-growing village.

### THE VINTAGE

Despite low rainfall (300 mm in Perpignan) and a prolonged drought, the 2024 vintage stands out for its optimal ripeness and remarkable concentration. Though yields were limited, the grapes developed exceptional aromatic richness, resulting in fresh, well-balanced white wines with great intensity.

### TERROIR

Clay-limestone terraces offering well-drained soils that promote optimal grape ripening while preserving their freshness.

### IN THE VINEYARD

Hand-picked grapes.

### WINEMAKING

Direct pressing. Maceration in amphoras shaped like a stoneware jar.

### AGEING

Aging on lees in amphora for 4 months.

### VARIETALS

Grenache blanc 80%, Roussanne 20%

13,5 % VOL.

### TECHNICAL DATA

Production volume: 4500

Aging in amphorae: 4 month

pH: 3,27

Total acidity: 3,05 g/l

SO2 total: 117 mg/L

### SERVING

Serve chilled between 08° and 10°C.

### AGEING POTENTIAL

5 to 10 years

### TASTING

Pale robe with green hues. Intense nose with notes of grapefruits and flint. A tense and ample palate carried by a beautiful minerality.

### FOOD PAIRINGS

Ideal with smoked bacon with cod, scallops or goat cheese.



Dom Brial  
14 Avenue Maréchal Joffre, 66390 BAIXAS - France  
Tel. 04 68 64 22 37 - contact@dom-brial.com  
www.dom-brial.com



ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

