Rozy, Collection été 2025

IGP Côtes Catalanes, France

PRESENTATION

Founded in 1923 in the heart of the Catalan village of Baixas, Les Vignobles Dom Brial embody the union of 200 passionate winegrowers. Their work continues the spirit of Dom Brial, a Benedictine monk, native of Baixas, and village benefactor, whose ethos of sharing they proudly uphold.
Recognized for their century-old expertise, these dedicated artisans passionately cultivate 1,700 hectares of vines nestled between the Pyrenees and the Mediterranean Sea. Through meticulous single-parcel selection across all our vineyards, we are able to share the full diversity of our unique terroirs in every wine we craft.

TERROIR

Clay-limestone on hillsides, sandy loam.

WINEMAKING

Concrete tanks for thermal inertia and low temperature to preserve flavors.

AGEING

Tank farming.

VARIETALS

Syrah 75%, Muscat blanc à petits grains 25%

SERVING

To drink around 8° to 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Light peach color with lychee nuances, bright and clear. This expressive and intense wine seduces us with its fruity and floral flavors; red berries like raspberries, red currants, and cranberries accompany exotic notes and the invigorating freshness of sun-soaked citrus fruits. The fresh and silky attack of this delicate rosé caresses our taste buds, where the aromas of pink grapefruit and delicious fruity notes burst forth. The finish, full of brightness, is fresh and delicate.

FOOD PAIRINGS

A picnic on the beach, Catalan tapas in front of a sunset, a summer salad on a terrace, or all your summer grilling around the pool.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat, Red meat

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