

# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



## Dom Brial, Gamme GMS, HELIOS, AOP Côtes du Roussillon, Rouge, 2025

AOP Côtes du Roussillon, Languedoc-Roussillon, France

Helios borrows his name from the Sun God in reference to our region, sunny 300 days a year. A fruity wine, excellent value for money.

### TERROIR

Association of 3 terroirs the Red Lands, the Sandy Limestone terraces and the Green Lands, a low-altitude plateau, made up of silts and limestones.

### WINEMAKING

The alcoholic fermentation is carried out in concrete tanks and at low temperature to preserve the aromas.

### VARIETALS

Grenache noir 50%, Syrah 50%

### SERVING

Serve chilled, slightly refreshed around 16°C.

### AGEING POTENTIAL

Enjoy all year long, 2 to 3 years

### TASTING

A bright ruby dress. A fruity nose. A fruity, supple and full-bodied mouth with aromas of ripe strawberries and notes of spices.





### FOOD PAIRINGS

An ideal vintage for all meat dishes and traditional French cuisine.

### CLASSIC FOOD AND WINE PAIRINGS

International cuisine, White meat



Dom Brial  
14 Avenue Maréchal Joffre, 66390 BAIXAS - France  
Tel. 04 68 64 22 37 - [contact@dom-brial.com](mailto:contact@dom-brial.com)  
[www.dom-brial.com](http://www.dom-brial.com)    

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

