



# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



## Dom Brial, Crest Petit, Rouge, 2019

AOC Côtes du Roussillon Villages, Languedoc-Roussillon, France

Exceptional vintage, Crest Petit comes from a selection of 6 hectares out of 1700 hectares. This wine represents the finest potentials and most beautiful expressions of the vineyard. With low yields and strict cultivation practices, Crest Petit is undeniably the Icon of Dom Brial.

### PRESENTATION

Preservation of the landscape heritage : we reintroduced on 6 hectares overlooking the village of Baixas at a place called Crest Petit. Here, we find a typical vineyard mosaic of the Mediterranean hinterland with its vineyards, holm oak groves, and olive plantations. In this timeless place, the winemaker's profession and traditional know-how are honored.

### TERROIR

Clay-limestone hillsides and schist hillsides. On this dry and shallow soil, the vine is cultivated in a traditional way, respectful of this superb environment.

### IN THE VINEYARD

On the 4 hectares of replanted vineyard, the use of stakes (2m pole on which the vine climbs) has been favored. This technique allows to obtain grapes of better quality, thanks to a better distribution of foliage achieved by careful lifting and tying. This promotes optimal sunlight exposure and photosynthesis.

### WINEMAKING

Malolactic fermentation done in new barrels.

### AGEING

15 months in new oak barrels.

### VARIETALS

Syrah 80%, Grenache noir 20%

14 % VOL.

### TECHNICAL DATA

Age of vines: 25 years old  
Aging in barrels: 15 month  
Residual Sugar: 1.1 g/l  
pH: 3.63  
Total acidity: 3.41 g/l

### SERVING

Serve chilled between 16° and 18°.





### TASTING

The Crest Petit presents beautiful notes of blackcurrant and blackberry, enhanced with hints of spices and coffee. Silky tannins bring smoothness and integration in the mouth, along with a nice freshness.

### FOOD PAIRINGS

The Crest Petit is ideal to accompany a rib of beef on the bone, a hare stew, a braised rack of veal...



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

