



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, Gamme CHR - Caviste, Chardonnay, IGP Côtes Catalanes, Blanc, 2025 IGP Côtes Catalanes, France

With its wide range of aromas, different mouthfeel structures, and varying levels of roundness and acidity, this complex noble grape variety brings joy to sommeliers!



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

Sourced from a vineyard embraced between the Agly and Têt valleys, this wine is the result of three distinct terroirs: the high terraces of rolled pebbles, the red soils of the hillsides, and the low-altitude sandy-silty arenas.

WINEMAKING

The grapes are pressed upon arrival at the winery. Alcoholic fermentation takes place in concrete tanks for thermal inertia, and at low temperature, to preserve the aromas.

AGEING

1/3 of the wine is aged on fine lees.

VARIETAL

Chardonnay 100%

SERVING

Serve chilled between 8-10°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Shiny gold dress. Nose: on the nose exotic fruit notes, pear, all enhanced with a hint of hazelnut. In the mouth, fat, rich and round, the palate is balanced by a beautiful freshness.

FOOD PAIRINGS

A dorade on the griddle, a salmon tartare or oysters from Leucate, or a goat cheese

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish



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

