



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, Echinops, Blanc, 2024 IGP Côtes Catalanes, France

The complementarity, that of the vine and the surrounding nature, from the almond tree to the olive tree, from thyme to Echinops, this blue thistle that gives our landscapes a very particular silvery blue hue. This vintage pays tribute to floral and animal life and to this symbiosis within our vineyard, strong in our commitment to listening to the Earth and to Men.

TERROIR

From high terraces of rolled pebbles on clayey soil.

WINEMAKING

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

VARIETALS

Grenache blanc 80%, Roussanne 10%, Vermentino 10%

SERVING

To be enjoyed at around 8-10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Pale gold, with notes of white fruits such as citrus, grapefruit, exotic fruits, eucalyptus, and a minty finish. On the palate, lovely acidity and tension. Balanced roundness of Grenache.





FOOD PAIRINGS

For an aperitif, with a Poké Bowl or Asian noodles.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine



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

