



*Dom Brial*

COLLECTIF VIGNERON DEPUIS 1923

# A VOL D'OISEAU



## Dom Brial, A vol d'oiseau, Rouge, 2024 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

Syrah 70%, Grenache noir 30%

### 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



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

