

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, HELIOS Blanc 2024

AOP Côtes du Roussillon, Languedoc-Roussillon, France

Hélios takes its 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 Loam terraces and the Green Lands, a low-altitude plateau, consisting of silts and limestones.

WINEMAKING

Wine making with temperature control.

AGEING

Aging: conservation on fine lees for at least 4 months before bottling.

VARIETALS

Grenache blanc 70%, Roussanne 30%

SERVING

Serve chilled between 8-10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

A shiny dress with green reflections. A floral nose around acacia and honey. A balanced and gourmet mouth.





FOOD PAIRINGS

Ideal as an aperitif or with all seafood products. It will be amazing with a hard cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Sea food



Dom Brial
14 Avenue Maréchal Joffre, 66390 BAIXAS - France
Tel. 04 68 64 22 37 - contact@dom-brial.com
www.dom-brial.com    

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

