

# 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](mailto:contact@dom-brial.com)  
[www.dom-brial.com](http://www.dom-brial.com)    

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

