



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, ECHINOPS Rosé, 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 the Echinops, this blue thistle that gives our landscapes a very particular silvery blue hue. This cuvée 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

High terraces of rolled pebbles on clay 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 noir 50%, Mourvèdre 50%

SERVING

Serve around 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Light lychee dress with pearly reflections. Nose of tangy red berries delicately expressed alongside notes of grapefruit and white peach. On the palate, a lively attack where the crunch of red fruits and citrus fruits is found with a smooth finish.

FOOD PAIRINGS

With a fish carpaccio with citrus fruits, a thin tart with eggplant cream, a burrata and heirloom tomatoes...

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Fish



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.

