Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, HELIOS 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

Grenache noir 50%, Syrah 50%

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

DÉVELOPPEMENT DURABLE VIGNERONS ENGAGÉS Charte Qualité

ENGAGÉ RSE MODÈLE AFAQ 26000 Exemplaire ★★★ AFNOR CERTIFICATION

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

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