



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Baïa, Blanc, 2025

Vin de France, VSIG, France

Brio Brial 9.5° (low alcohol) : perfect for convivial moments, with an aromatic bouquet of fruity notes.



PRESENTATION

Founded in 1923 in the heart of the Catalan village of Baixas, Les Vignobles Dom Brial embody the union of 200 passionate winegrowers.

Their work continues the spirit of Dom Brial, a Benedictine monk, native of Baixas, and village benefactor, whose ethos of sharing they proudly uphold.

Recognized for their century-old expertise, these dedicated artisans passionately cultivate 1,700 hectares of vines nestled between the Pyrenees and the Mediterranean Sea.

Through meticulous single-parcel selection across all our vineyards, we are able to share the full diversity of our unique terroirs in every wine we craft.

TERROIR

Sourced from a vineyard embraced between the Agly and Têt valleys, this wine is the result of three distinct terroirs: the high terraces of rolled pebbles, the red soils of the hillsides, and the low-altitude sandy-silty arenas.

IN THE VINEYARD

A rigorous selection of grapes from carefully chosen terroirs, harvested early at a low potential alcohol level. Meticulous vineyard work allows the grapes to reach optimal maturity, ensuring the absence of any 'green' notes. This expertise preserves the wine's characteristic freshness and lightness, resulting in a balanced and refined profile.

WINEMAKING

A winemaking process respectful of tradition. Short maceration in stainless steel tanks allows for a delicate extraction, preserving fruity aromas and lightness. This is followed by short aging in concrete tanks to enhance freshness and balance while highlighting the wine's fruity character and liveliness.

VARIETAL

Grenache blanc 100%

9.5 % VOL.

TECHNICAL DATA

Residual Sugar: 4.5 g/l

pH: 3.36

Total acidity: 3.37 g/l

SO2 total: 74 mg/L

TASTING

The nose reveals delicate notes of small white flowers such as hawthorn, blended with the sweetness of vineyard peach and a spicy hint of pink peppercorn. On the palate, the attack is round and smooth, balanced by a lovely freshness that gives way to vibrant fruity notes.

FOOD PAIRINGS

Creamy veal Stew, ricotta-honey and peach bruschetta, goat cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Seafood, Shellfish, Fish, White meat



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

