

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, Gamme Tradition, DOM ICI, IGP Côtes Catalanes, Rouge, 2025

IGP Côtes Catalanes, France

DOM ICI in reference to the DOMICIA road that crosses the plain of Roussillon. With its screw cap, Dom Ici is a fruity wine intended for sharing and conviviality.

TERROIR

Terraces of Rolled Pebbles on clayey soil, Sandy-Limestone terraces at low altitude, low-altitude plateau of silts and limestones.

WINEMAKING

The grapes are vinified in stainless steel vats in the traditional way They are assembled after malolactic fermentation.

AGEING

Ageing in stainless steel tanks for 3 months

VARIETAL

Carignan 100%

SERVING

To be enjoyed now at 16°

AGEING POTENTIAL

Enjoy all year long

TASTING

Garnet red, with a fruity nose and spice notes. On the palate, this wine remains supple and fruity with silky and light tannins.

FOOD PAIRINGS

As an accompaniment to olive tapenade toast, pasta with Arrabiata sauce, Boles de Picolat



Dom Brial
14 Avenue Maréchal Joffre, 66390 BAIXAS - France
Tel. 04 68 64 22 37 - contact@dom-brial.com
www.dom-brial.com [f](#) [t](#) [y](#) [i](#)

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

