

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, LAS COUMEILLES, Rouge AOP Côtes du Roussillon Villages, Languedoc-Roussillon, France

At the foothill of the Pyrenees, in an amphitheater open to the Mediterranean Sea, a terroir of red clay shapes wines with great depth.



PRESENTATION

Founded in 1923 in Baixas, a small Catalan village, the Vignobles Dom Brial bring together 200 proud and committed winemakers. These enthusiasts generously cultivate their terroirs in the continuity of their spiritual master Dom Brial, a Benedictine monk, a child of the village, and a benefactor of the municipality. Committed and responsible, they obtained their sustainable development certification in 2010.

TERROIR

Red Lands (clay-limestone), a balanced terroir, a very high-quality poor soil with the ability to release the heat stored during the day at night and provide regular water supply. A terroir that gives us wines for aging, with a pure fruit, finesse, and roundness.

IN THE VINEYARD

Hand-picked harvest.

WINEMAKING

Destemmed grapes, 4-week maceration.

AGEING

Tank breeding.

VARIETALS

Syrah, Grenache noir, Carignan

SERVING

To drink at around 18°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Deep garnet robe with violet reflections. A nose with seductive aromas of black cherries and spices. A round, ample attack, a complex full-body wine with a beautiful length on the finish.

FOOD PAIRINGS

A beautiful grilled beef steak, small game, duck breast with peppers.

CLASSIC FOOD AND WINE PAIRINGS

Game, French cuisine, Red meat



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

