Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, Grande Tradition 2020

AOC Côtes du Roussillon Villages, Languedoc-Roussillon, France

Historical reference of the House, this vintage has long been the symbol of Dom Brial. Its refined character and assertive personality make this wine one of the great ambassadors of the winemaking tradition of Roussillon.

TERROIR

Terraces of rolled pebbles on clay soil. Selection of vines according to their age, yield, and health condition. Pruning in Cordon de Royat or Gobelet.

WINEMAKING

Reception of the harvest in our Terroir Cellar, selection of berries via optical sorting, cold pre-fermentation maceration, traditional vinification in a 120 hl stainless steel tank with regular pumping over, racking and malolactic fermentation in new barrels.

AGEING

Aging for 12 months in oak barrels.

VARIETALS

Carignan 25%, Grenache noir 25%, Mourvèdre 25%, Syrah 25%

15 % VOL.

Contains sulphites.

AGEING POTENTIAL

5 to 10 years

TASTING

As powerful as it is elegant, the nose combines black fruits and a subtle woody note, offering a very beautiful minerality as well as a nice length on the palate.

FOOD PAIRINGS

Shallot tab, a grilled rib steak, a lamb leg stew with black olives, veal rolls from the Pyrenees.

CLASSIC FOOD AND WINE PAIRINGS

White meat, Red meat

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

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