



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Confidentielle Rouge, 2024

AOP Côtes du Roussillon Villages, Languedoc-Roussillon, France

PRESENTATION

Syrah and Grenache Noir from a parcel selection come together in amphoras. This millenary container, without artifice or wood, enhances the purity of the fruit, the freshness, and the finesse of the tannins. A nod to the ancient roots of Roussillon, Confidentielle embodies the alliance between tradition and modernity, at the heart of the winemaking village of Baixas.

TERROIR

Clay-limestone terraces offering well-drained soils that promote optimal grape ripening while preserving their freshness.

HARVEST

Manual

WINEMAKING

Reception of grapes harvested in whole clusters at our dedicated cellar called "Chai Terroir" with a very precise optical sorting. Cold pre-fermentation maceration, vinification with perfect temperature control in a 50 hl stainless steel tank. 3-week maceration.

AGEING

Ageing in amphoras : 8 months

VARIETALS

Syrah 80%, Grenache noir 20%

14 % VOL.

TECHNICAL DATA

Production volume: 4500 bt
Aging in amphorae: 8 month
Residual Sugar: Less than 1 g/l
pH: 3.53
Total acidity: 3.45 g/l
SO2 total: 52 mg/L

SERVING

Serve chilled between 16° and 18°

AGEING POTENTIAL

5 to 10 years

TASTING

Intense garnet robe with purple reflections. Nose of blackcurrant, wild blackberries, spices, and violets. Elegant, ample and full-bodied palate with a beautiful freshness.

FOOD PAIRINGS

Ideal with a beautiful piece of beef (entrecote or hanger steak), cep mushroom ravioli, or a nice gaud cru dark chocolate.

CLASSIC FOOD AND WINE PAIRINGS

Red meat



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

