



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

ETREINTE

Dom Brial, ETREINTE Blanc, 2025

AOP Côtes du Roussillon, Languedoc-Roussillon, France



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.

WINEMAKING

The grapes are pressed immediately upon arrival at the winery (chai). Alcoholic fermentation takes place in concrete tanks at a low temperature to preserve the grapes' entire freshness and aromatic intensity.

AGEING

3 months on fine lees.

VARIETALS

Grenache blanc 60%, Roussanne 40%

SERVING

To drink around 12°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

The wine shows a golden color. The nose offers a beautiful intensity, marked by floral aromas of acacia and linden. The palate presents a lovely balance and a finish characterized by a saline hint.

FOOD PAIRINGS

A creamy poultry dish, risotto, fish in sauce, or fresh goat cheese.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat



Dom Brial

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

