



Dom Brial, Les Camines rouge 2024

IGP Côtes Catalanes, France



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 native of the village and a benefactor of the community. Recognized for their know-how, they maintain, share, with the sweat of their brows, small arid and stony plots on nearly 2000 hectares. They are labeled Committed Winemakers.

TERROIR

Association of 4 terroirs, the high terraces of rolled pebbles on clayey soil, the red lands of clay-limestone hillsides, the sandy-loamy arenas of low altitude, and the green lands of silts and limestones.

WINEMAKING

The grapes are vinified in stainless steel tanks in a traditional way. They are blended after malolactic fermentation.

AGEING

In stainless steel tank for 3 months.

VARIETALS

Merlot 40%, Grenache noir 30%, Syrah 30%

Contains sulphites.

SERVING

To drink around 16°C.

AGEING POTENTIAL

2 to 3 years





TASTING

Ruby dress. This vintage offers delicate aromas of blackberries and fresh blackcurrants. Beautiful intensity and a beautiful aromatic amplitude of fresh fruits.

FOOD PAIRINGS

As an accompaniment to savory pies or soft cheeses.



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

