

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, DOM ICI rosé, 2025

IGP Côtes Catalanes, France

DOMICI in reference to the DOMICIA road that crosses the Roussillon plain. With its screw cap, Dom ICI is a fruity wine intended for sharing and conviviality.

TERROIR

Terraces of Rolled Pebbles on clayey soil, Sandy-Limy terraces at low altitude, low-altitude plateau of loams and limestones.

WINEMAKING

The grapes are pressed upon arrival at the winery. Alcoholic fermentation takes place in concrete tanks for thermal inertia and at low temperature to preserve the aromas.

VARIETAL

Grenache 100%

SERVING

To be enjoyed now at around 8-10°C

AGEING POTENTIAL

Enjoy all year long

TASTING

Fruity and refreshing, this rosé will seduce you with its aromas of fresh fruits, citrus, and grapefruit. A perfect harmony between balance, freshness, and length on the palate.





FOOD PAIRINGS

As an accompaniment to tapas or Mediterranean cuisine.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif



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

