

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



BIB Rosé 10L

IGP Côtes Catalanes, France

PRESENTATION

Our best-selling rosé in a smart, eco-friendly format.

A proven favourite in local restaurants – served by the glass, it never fails to delight! This refreshing and fruit-driven rosé is the go-to choice for sommeliers and chefs looking for quality, consistency and great value.

TERROIR

Association of 4 terroirs:

The High Terraces: Terraces of Rolled Pebbles on clayey soil

The Red Lands: Clay-Limestone Hills at medium altitude

The Arenas: Sandy Loamy Terraces at low altitude, deep soils

The Green Lands: Plateau at low altitude, made up of silts and limestones

AGEING

In tank.

VARIETALS

Grenache noir 50%, Carignan 25%, Syrah 25%

13 % VOL.

SERVING

Serve chilled between 8° and 10°.

Store in a cool place with the tap downwards.

TASTING

Pale pink with delicate lychee highlights. On the nose, it bursts with aromas of wild strawberry, raspberry, and pomegranate, wrapped in subtle floral notes and a refreshing citrus twist. The palate is crisp and lively, with juicy red berry flavours, a silky texture, and a mouth-watering finish.

This southern French rosé IGP Côtes Catalanes captures the sunny charm of the Mediterranean. Grenache brings generosity, Carignan adds freshness, and Syrah lifts the blend with a touch of spice.





FOOD PAIRINGS

Perfect as an aperitif or served with grilled vegetables, summer salads, tapas, or light Asian dishes.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Sea food, Shellfish, White meat, Poultry



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

