

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, LAS COUMEILLES 2021

AOP Côtes du Roussillon Villages, Languedoc-Roussillon, France

PRESENTATION

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 child of the village, and a benefactor of the municipality. Recognized for their expertise, they maintain, share with the sweat of their brows, small arid and stony plots on nearly 2000 ha. Committed and responsible, they obtained their sustainable development certification in 2010.

TERROIR

Red Lands (clay-limestone), a balanced terroir, a very high-quality poor soil with the ability to release the heat stored during the day at night and provide regular water supply. A terroir that gives us wines for aging, with a pure fruit, finesse, and roundness.

IN THE VINEYARD

Hand-picked harvest.

WINEMAKING

Destemmed grapes, 4-week maceration.

AGEING

Tank breeding.

VARIETALS

Syrah 40%, Grenache noir 30%, Carignan 30%

Contains sulphites.

SERVING

To drink at around 18°C.

AGEING POTENTIAL

3 to 5 years

TASTING

Deep garnet robe with violet reflections. A nose with seductive aromas of black cherries and spices. A round, ample attack, a complex wine with a beautiful length on the finish.

FOOD PAIRINGS

A beautiful grilled beef steak, a duck breast with peppers.

CLASSIC FOOD AND WINE PAIRINGS

Red meat



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

