



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Baïa Rouge, 2025

Vin de France, VSIG, France

Brio Brial 9.5° (low alcohol) : perfect for convivial moments, with an aromatic bouquet of fresh red berries.



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.

IN THE VINEYARD

A rigorous selection of grapes from carefully chosen terroirs, harvested early at a low potential alcohol level. Meticulous vineyard work allows the grapes to reach optimal maturity, ensuring the absence of any 'green' notes. This expertise preserves the wine's characteristic freshness and lightness, resulting in a balanced and refined profile.

WINEMAKING

A winemaking process respectful of tradition. Short maceration in stainless steel tanks allows for a delicate extraction, preserving fruity aromas and lightness. This is followed by short aging in concrete tanks to enhance freshness and balance while highlighting the wine's fruity character and liveliness.

VARIETAL

Marselan 100%

9.5 % VOL.

TECHNICAL DATA

Residual Sugar: 4.5 g/l

pH: 3.36

Total acidity: 3.37 g/l

SO2 total: 74 mg/L

TASTING

The nose opens with intense aromas of fresh red berries and delicate spice notes. On the palate, Marselan reveals a beautiful harmony between the finesse of Cabernet Sauvignon and the fruity generosity of Grenache. The experience is generous and balanced, offering moderate tannins and a refreshing finish marked by Mediterranean warmth.

FOOD PAIRINGS

Bruschetta with tomatoes and tapenade, wood-fired pizza topped with a creamy burrata, a beautiful charcuterie board, or Brie with fig jam.



Dom Brial
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www.dom-brial.com

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



CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, French cuisine, White meat, Red meat, Poultry



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