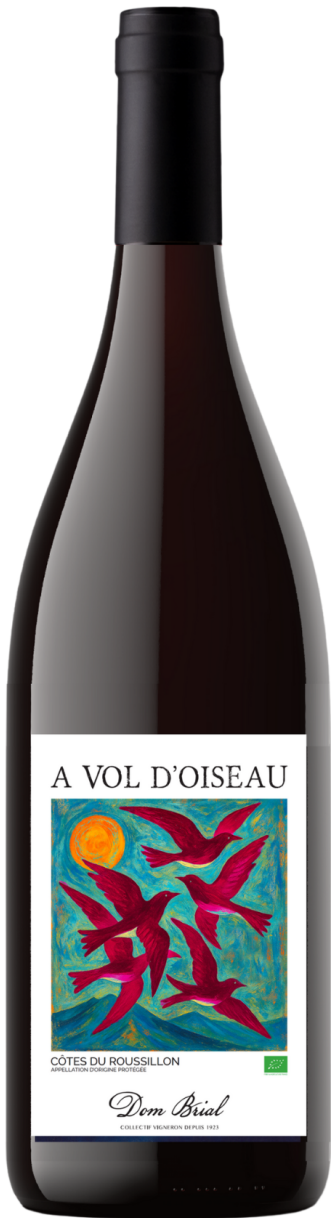


Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



A Vol d'Oiseau, Rouge, 2025

AOP Côtes du Roussillon, Languedoc-Roussillon, France

A free wine, shaped by altitude, wind, and the Mediterranean Sea, which takes flight in a subtle balance between intensity and finesse. Fruity, aromatic, and delicious, this cuvée leaves an impression of fullness and elegance.

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.

WINEMAKING

Different maceration methods are used to extract the best from each grape variety: traditional maceration and cold pre-fermentation maceration. Vinification takes place in temperature-controlled stainless steel vats, with regular pumping over, devatting, malolactic fermentation, racking, and blending.

AGEING

12 months in temperature-controlled stainless steel vats to bring out the full expression of red fruit aromas.

VARIETALS

Syrah 70%, Grenache noir 30%

SERVING

Serve at around 18°C.

AGEING POTENTIAL

2 to 3 years

FOOD PAIRINGS

An ideal wine to enjoy with a pulled pork burger, sesame beef skewers, homemade terrines, grilled meats, and soft cheeses with bloomy rinds.

CLASSIC FOOD AND WINE PAIRINGS

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



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

