Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial LA SALUT Rosé 2024

IGP Côtes Catalanes, France

We are committed to the same values: respect for work, respect for time, respect for the land, and our certification in Organic Agriculture. Simply choose to share this communion with us... Enjoy this wine, a blend of Syrah-Grenache, with purple reflections, a nose of black fruits and slightly spicy cherries. Whether as a couple, with family, among friends around charcuterie, for a summer barbecue, or by a fireplace. Enjoy responsibly. To you. To us. CHEERS.

TERROIR

High terraces of rolled pebbles on clay soil.

WINEMAKING

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

VARIETALS

Grenache noir 50%, Mourvèdre 50%

SERVING

Serve around 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Light lychee dress with pearly reflections. Nose of tangy red berries delicately expressed alongside notes of grapefruit and white peach. On the palate, a lively attack where the crunch of red fruits and citrus fruits is found with a smooth finish.

FOOD PAIRINGS

With a fish carpaccio with citrus fruits, a thin tart with eggplant cream, a burrata and heirloom tomatoes...

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, Cheese, Fish

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

N2W3NE