



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

ETREINTE

Dom Brial, Etreinte blanc 2024

AOP Côtes du Roussillon, 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 cultivate their terroirs generously in the continuity of their spiritual master Dom Brial, a Benedictine monk, native of the village and 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.

TERROIR

Association of 3 terroirs, the High Terraces of rolled pebbles on clayey soil, the Red Lands of clay-limestone hillsides, and the Sandy-limy Arenas of low altitude.

WINEMAKING

The grapes are pressed as soon as they arrive at the winery. Alcoholic fermentation takes place in concrete tanks for thermal inertia, and at low temperature, to preserve the aromas.

AGEING

3 months on fine lees.

VARIETALS

Grenache blanc 60%, Roussanne 40%

SERVING

To drink around 12°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Gold dress. Complex nose with grilled and brioche accents. Very expressive wine, fresh and pleasant with fine mineral notes and white flower notes, especially acacia.

FOOD PAIRINGS

As an appetizer or during the meal with white meats or fish in sauce.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish, White meat



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

