



Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Latitude Muscat sec, 2024

IGP Côtes Catalanes, France

Resolutely modern, the dry Muscat from Roussillon surprises with its ability to play with unexpected pairings.

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.

WINEMAKING

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

AGEING

Tank farming.

VARIETAL

Muscat blanc à petits grains 100%

TECHNICAL DATA

Residual Sugar: < 1 g/l

pH: 3.33

Total acidity: 3.29 g/l

SO2 total: 91 mg/L

SERVING

Serve chilled between 8° and 10°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Pale gold dress. Seductive nose with aromas of citrus, lychee and mandarin. Fresh and lively in the mouth.

FOOD PAIRINGS

Accompanied by stuffed zucchini flowers, cod fritters, vegetable tempura, a Crottin de Chavignol.

CLASSIC FOOD AND WINE PAIRINGS

Cheese, Fish



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

