Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, LA SALUT 2024

IGP Côtes Catalanes, France

Dom Brial, LA SALUT 2024, an IGP Côtes Catalanes Red Still Wine, showcases a purple robe with fruity notes of cherry, black fruits, and a touch of spices. Silky tannins and a refreshing balance make it ideal for a delightful tasting experience.

PRESENTATION

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... Taste this wine, a blend of Syrah-Grenache, with purple reflections, a nose of black fruits and slightly spicy cherries. Together, with family, with friends around cold cuts, a summer barbecue, a fireplace fire. With moderation. To you. To us. CHEERS.

TERROIR

High Terraces of Rolled Pebbles on clayey soil.

WINEMAKING

Different macerations to extract the best from each grape variety: traditional maceration, cold pre-fermentation maceration, and carbonic maceration (manual harvesting). Traditional vinification in vats, regular pumping over, devatting, malolactic fermentation, racking, and blending.

VARIETALS

Grenache noir 50%, Syrah 50%

SERVING

To drink around 16-18°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Purple dress with violet reflections. Fruity around cherry, black fruits, enhanced with a hint of spices and scrubland. Silky tannins, a beautiful balance, and a beautiful freshness.

FOOD PAIRINGS

As an accompaniment to cold cuts, grilled food over a wood fire, in good company.

CLASSIC FOOD AND WINE PAIRINGS

White meat, Red meat, Poultry

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

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