

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



BIB Blanc 10L

IGP Côtes Catalanes, France

PRESENTATION

Fresh, light, and mineral-driven, this subtle white blend of Macabeu, Grenache Blanc, and Viognier is perfect for sunny afternoons, grilled fish, and fresh salads. Available in 3L, 5L, and 10L Bag-in-Box formats, it offers practical convenience, long freshness after opening, and a lower carbon footprint. For over 20 years, DOM BRIAL has been perfecting this format, renowned for delivering consistent, high-quality wines all year round. Ideal for restaurants, large events, or enjoying at home without waste. A sustainable format for a white wine that's always ready to share.

TERROIR

Association of 2 terroirs:
The High Terraces: Terraces of Rolled Pebbles on clayey soil
The Red Lands: Clay-Limestone Hills at medium altitude.

AGEING

In tank

VARIETALS

Macabeu blanc 70%, Grenache blanc 20%,
Viognier 10%

TECHNICAL DATA

Residual Sugar: < 2 g/l

13 % VOL.

SERVING

Serve chilled between 8° and 10°.
Store in a cool place with the tap facing downwards.

TASTING





Elegant and refreshingly subtle. This southern French white leans toward citrus and white flower notes, with a delicate mineral edge. The palate is clean and precise, offering gentle fruit, a light texture, and a saline, almost sea-breeze-like finish.

A refined blend where Macabeu brings freshness and tension, Grenache Blanc adds softness, and Viognier, used with restraint, provides just a hint of floral lift. This is a wine of balance and purity – not bold, but quietly expressive.

FOOD PAIRINGS

A natural pairing for oysters, grilled fish, fresh cheeses or Mediterranean starters. Best enjoyed well chilled. A quiet companion for warm days and simple pleasures.



Dom Brial
14 Avenue Maréchal Joffre, 66390 BAIXAS - France
Tel. 04 68 64 22 37 - contact@dom-brial.com
www.dom-brial.com    

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

