

# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



## Dom Brial, LA SALUT Blanc, 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 rounded pebbles on clayey soil.

### WINEMAKING

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

### VARIETALS

Grenache blanc 80%, Roussanne 10%, Vermentino 10%

### SERVING

Serve chilled between 8° and 10°.

### AGEING POTENTIAL

Enjoy all year long

### TASTING

Pale gold. Nose of white fruits such as citrus, grapefruits, exotic fruits, eucalyptus, and a minty finish. Beautiful acidity and tension. Balanced roundness of Grenache.





### FOOD PAIRINGS

For an aperitif, with a Poke Bowl or Asian noodles.

### CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine



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

