



# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



## Dom Brial, Vin Orange 2024

IGP Côtes Catalanes, France

### PRESENTATION

Founded in 1923 in Baixas, a small Catalan village, the Vignobles Dom Brial bring together 200 proud and committed winemakers. These enthusiasts generously cultivate their terroirs in the continuity of their spiritual master Dom Brial, a Benedictine monk, a child of the village and a benefactor of the city. Recognized for their know-how, they maintain, share with the sweat of their brows small arid and stony plots on nearly 2000 ha. Committed and responsible, they obtained their sustainable development certification in 2010.

### TERROIR

High terraces of rolled pebbles on clayey soil.

### WINEMAKING

Inspired by the traditional Georgian winemaking process, white grapes are vinified and fermented as whole clusters (like red wines). This maceration technique with the skins provides, thanks to the polyphenols and anthocyanins contained in the grape skins, this typical color and a tannic structure.

### AGEING

3 weeks skin contact maceration in 225-French oak barrels

### VARIETAL

Muscat d'Alexandrie 100%

14 % VOL.

### TECHNICAL DATA

Production volume: 10500

Residual Sugar: < 1 g/l

pH: 3.8

Total acidity: 2.50 g/l

SO2 total: 107 mg/L

### SERVING

Serve around 10-12°C.

### AGEING POTENTIAL

2 to 3 years

### TASTING

Intense gold with amber reflections. Aromas of fresh citrus, orange blossom, apricot, white peach. Very well balanced with a good acidity and nice body, the tannins are low. Notes of orange peel, apricot, white flowers on the palate and long finish.

### FOOD PAIRINGS

Slightly spicy cuisine like a red lentil dahl with curry, prawns or goat cheese.

### CLASSIC FOOD AND WINE PAIRINGS

Apéritif, International cuisine, Cheese, Sea food



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

