Dom Brial, Gamme Premium, ETREINTE, AOP Côtes du Roussillon, Rosé, 2024

AOP Côtes du Roussillon, Languedoc-Roussillon, 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 municipality. Recognized for their know-how, they maintain and share small arid and stony plots of land on nearly 2000 hectares through the sweat of their brows. Committed and responsible, they obtained their certification in sustainable development in 2010.

TERROIR

High terraces of rolled stones with clayey soils.

WINEMAKING

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

VARIETALS

Syrah 70%, Grenache noir 30%

SERVING

To drink at around 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

Dress of a beautiful deep pink. Intense nose with exotic aromas and mango. Beautiful freshness, long and persistent, with notes of small fruits.

FOOD PAIRINGS

This vintage will pair perfectly with tapas or a Mediterranean-inspired meal.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine, White meat

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.

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