

Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Dom Brial, CHARDONNAY MI-NUIT 2024 IGP Côtes Catalanes, France

Founded in 1923 in Baixas, a small Catalan village, the Vignobles Dom Brial bring together 200 proud and committed winemakers. These enthusiasts cultivate their terroirs generously 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, share, and work on small, arid, and stony parcels of land on nearly 2000 hectares.

TERROIR

The Green Lands, a low-altitude plateau made up of silt and limestone.

WINEMAKING

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

VARIETAL

Chardonnay 100%

SERVING

To be enjoyed now at around 8° to 10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

This wine reveals great aromatic complexity, combining notes of exotic fruits, white peach, and pear. The palate opens with a lively and refreshing attack, delivering both finesse and vibrancy.

FOOD PAIRINGS

He will work wonders with a Cabécou, a sardinade, or a dry ham.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Fish



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

