Dom Brial

COLLECTIF VIGNERON DEPUIS 1923

Dom Brial, HELIOS rosé 2024

AOP Côtes du Roussillon, Languedoc-Roussillon, France

Hélios borrows its name from the Sun God in reference to our region, sunny 300 days a year. A fruity wine, excellent value for money.

TERROIR

Association of 3 terroirs the Red Lands, the Sandy Loamy Terraces and the Green Lands, a low-altitude plateau consisting of loams and limestones.

WINEMAKING

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

VARIETALS

Grenache noir 50%, Syrah 50%

SERVING

Serve chilled between 8-10°C.

AGEING POTENTIAL

Enjoy all year long

TASTING

A bright pink dress. A delicate and elegant nose around small berries like strawberry or raspberry. A balanced and long palate.

FOOD PAIRINGS

It will ideally accompany all exotic, spicy, and Mediterranean cuisines.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, International cuisine

DÉVELOPPEMENT DURABLE VIGNERONS ENGAGÉS Charte Qualité

ENGAGÉ RSE MODÈLE AFAQ 26000 Exemplaire ★★★ AFNOR CERTIFICATION

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.

V1UBYE