Dom Brial, Gamme CHR - Caviste, ETREINTE, AOP Côtes du Roussillon, Rouge, 2025

AOP Côtes du Roussillon, Languedoc-Roussillon, France

PRESENTATION

Founded in 1923 in the heart of the Catalan village of Baixas, Les Vignobles Dom Brial embody the union of 200 passionate winegrowers.
Their work continues the spirit of Dom Brial, a Benedictine monk, native of Baixas, and village benefactor, whose ethos of sharing they proudly uphold.
Recognized for their century-old expertise, these dedicated artisans passionately cultivate 1,700 hectares of vines nestled between the Pyrenees and the Mediterranean Sea.
Through meticulous single-parcel selection across all our vineyards, we are able to share the full diversity of our unique terroirs in every wine we craft.

TERROIR

Sourced from a vineyard embraced between the Agly and Têt valleys, this wine is the result of three distinct terroirs: the high terraces of rolled pebbles, the red soils of the hillsides, and the low-altitude sandy-silty arenas.

WINEMAKING

Different macerations to extract the best from each grape variety: traditional maceration, cold pre-fermentation maceration and carbonic maceration (manual harvesting). Traditional vinification in tanks, regular pump-overs, racking, malolactic fermentation, racking and blending.

AGEING

4 months in tank.

VARIETALS

Syrah 40%, Grenache noir 30%, Carignan 15%, Mourvèdre 15%

SERVING

To drink around 18°C.

AGEING POTENTIAL

2 to 3 years

TASTING

Garnet dress. Beautiful blend of blackcurrant, violet, gray pepper and spices. Round, full, fleshy attack revealing a remarkably balanced wine.

FOOD PAIRINGS

Red meat, charcuterie, or Provençal-style stuffed vegetables.

CLASSIC FOOD AND WINE PAIRINGS

Aperitif, Cheese, Red meat

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

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