



Dom Brial

PRODUIT DE FRANCE

Dom Brial - L'Étreinte 2019

- Appellation :** AOP Côtes du Roussillon
- Location :** Baixas, Pyrénées Orientales – Roussillon, France
- Grape Varieties :** 40% Syrah, 30% Grenache Noir, 15% Carignan, 15% Mourvèdre.
- Vine age :** 20 years old
- Vineyards** Hautes Terrasses : rolled stones terraces of clay soils
Terres Rouges : clay and limestone hills of medium altitude
Arènes : low-altitude limestone and sandy terraces, deep soils
- Winemaking :** Reception of the grapes in our stainless steel cellar, different types of maceration: traditional maceration, cold pre-fermentation, carbonic (manual harvest). Traditional winemaking in stainless steel tanks, with recurrent pumping over, devatting, malolactic fermentation in tanks, racking and blending.
- Aging :** 4 months in tank
- Alcohol content :** 14.5% vol
- TA :** 2.80 gH₂SO₄/L
- pH :** 3.66
- RS :** 1.2 g/L
- Awards :** Gold – BERLINER WEIN TROPHY
Silver – Concours des grands vins du Languedoc Roussillon



Dom Brial

Founded in 1923, Dom Brial brings together 200 winemakers in Baixas, a small French Catalan village whose history has been marked by a Benedictine monk, Dom Brial. His action influenced the winemakers who paid tribute to him by giving his name to his cellar. Located near the Mediterranean, between the foothills of the Pyrenees and the Corbières, the Dom Brial vineyard covers nearly 2000 hectares certified in sustainable development and characterized by a mosaic of typical Roussillon soils, revealing a remarkable wine collection.