

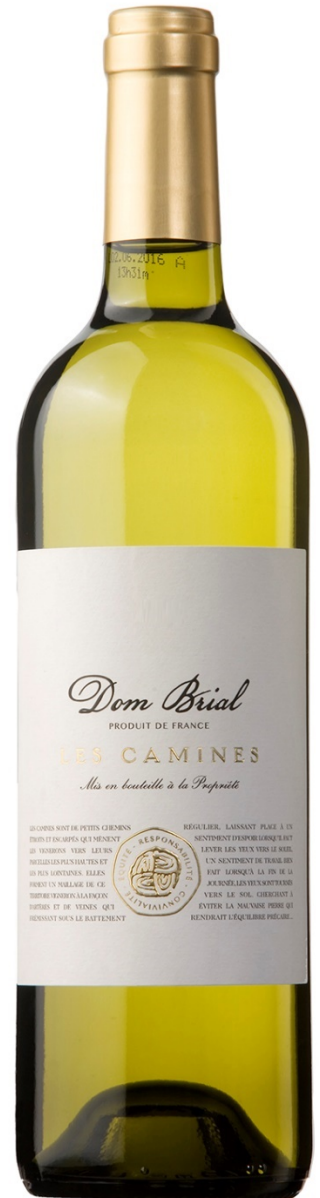


Dom Brial

PRODUIT DE FRANCE

Dom Brial – Les Camines Blanc 2020

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|---------------------------|--|
| Appellation | IGP Côtes Catalanes |
| Location | Baixas, Pyrénées Orientales-Roussillon, France |
| Grape Varieties | 50% grenache - 50% viognier |
| Vine age | 15-20 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 Soil is worked by using tractors or the winegrowers will leave the grass. Cordon de Royat or Gobelet pruning. The grapes are harvested machine |
| Winemaking | Reception of the grapes in our white wines cellar, direct pressing, cold racking (14-16°C), alcoholic fermentation in concrete vats. |
| Ageing | Any |
| Alcohol content | 12.5% |
| Total Acidity (TA) | 3.24g/L |
| pH | 3.32 |
| Residual Sugar | 0.3g/L |
| Awards | Silver Vinalies 2020 Gold Berliner Wein Trophy 2019 |



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.