



Dom Brial

PRODUIT DE FRANCE

Dom Brial - Mirade 2019

Appellation : AOP Côtes du Roussillon Villages

Location : Baixas, Pyrénées Orientales – Roussillon, France

Grape varieties : 60% Syrah, 30% Grenache Noir, 10% Mourvèdre

Vine age : 25 years old

Vineyards : Hautes Terrasses : rolled stones terraces of clay soils.

Winemaking : Reception of the grapes in our stainless steel cellar, different types of maceration: traditional, cold pre-fermentation, carbonic (manual harvest). Traditional winemaking in stainless steel vats, with recurrent pumping over, devatting, malolactic fermentation in tanks, racking and blending.

Aging : 12 months in tank, refined in bottles in our cellars for 2 to 3 years

Alcohol content : 14.5% vol

TA : 2.90 gH2SO4/L

pH : 3.70

RS : 1.0 g/L



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.

Mirade : From Old Occitan mirar, from Vulgar Latin *mīrāre, from Latin mīrārī, present active infinitive of mīror (“admire, marvel at”).