



*Dom Brial*

PRODUIT DE FRANCE

## *Dom Brial Grenat 2018*

<b>Appellation</b>	AOP Rivesaltes
<b>Location</b>	Baixas, Pyrénées Orientales - Roussillon, France
<b>Grape varieties</b>	100 % Grenache noir
<b>Vine age</b>	25 years old
<b>Vineyard</b>	Clay-limestone terraces, pebble soils with low water retention. Very dry climate with exceptional exposure to the sun.
<b>Winemaking</b>	Reception of the grapes in our red wines cellar, put into vats, cold pre-fermentation maceration. Controlled temperature fermentation. Mutage.
<b>Ageing</b>	Minimum of 8 months in full vats and minimum of 3 months in bottles
<b>Alcohol</b>	15.5%
<b>TA</b>	2.38 g (H <sub>2</sub> SO <sub>4</sub> ) / L
<b>pH</b>	3.66
<b>FS</b>	108.5 g / L
<b>Awards</b>	** Guide Hachette Gold Concours Général Agricole de Paris



### 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.