



## Dom Brial Tuilé 2012

**Appellation** AOP Rivesaltes

Location Baixas, Pyrénées Orientales-Roussillon, France

Grape Varieties 100 % Grenache noir

Vine age More than 25 years old

Vineyards Hautes Terrasses : rolled stones terraces of clay

soils

Winemaking Reception of the grapes in our red wines cellar,

direct pressing, cold settling, the alcoholic fermentation in concrete vats and then mutage to

stop the fermentation.

**Ageing** 3 years ageing in oak barrels and 2 years in bottles

Alcohol content 16.5 %vol

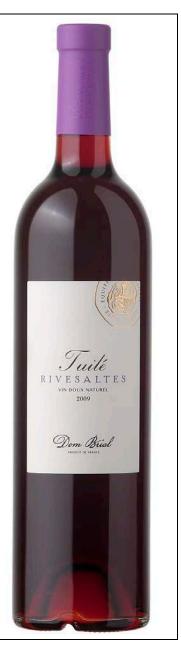
Total Acidity (TA) 3.6 (H2SO4) g / L

**pH** 3.09

Fermentable Sugar 93.4 g / L

Awards Rivesaltes Tuilé 2012 :

Gold – Concours Général Agricole de Paris



## **Dom Brial**

Vins Doux Naturels (fortified wines) are a genuine Roussillon specialty using a process discovered in 1285 by a doctor at the Royal Court of the Kings of Majorca. The wines are made according to the rigorous process of adding neutral wine-based spirits to the grape must during the alcoholic fermentation. The wines are aged in barrels or tuns for several years or even decades to imbue them with outstanding aromatic qualities. The result is fascinating exotic journey guided by complex, sweet wines brimming with aroma.

Our winery is a union of passionate producers who are following the footsteps of Dom Brial, a Dominican priest who was born in Roussillon and famously lit the way. Created in 1923, the winery was designed in response to the crisis that struck French vineyards devasted by phylloxera. Over a mosaic of soils typical of Roussillon, ranging from areas strewn with pebbles and home shallow and acidic clay soils to red soils and low elevation sandy silt terraces, Dom Brial now covers 1900 ha and is certified Sustainable Winegrowing® since 2007.