



Dom Brial

PRODUIT DE FRANCE

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 (H ₂ SO ₄) g / L
pH	3.09
Fermentable Sugar	93.4 g / L
Awards	Rivesaltes Tuilé 2012 : Gold – Concours Général Agricole de Paris



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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 devastated 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.