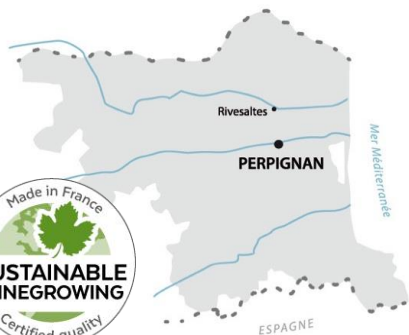




Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



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 1700 ha that are totally certified Sustainable Winegrowing® since 2007, including 200 ha of organic farming.

Les Camines rosé

IGP Côtes Catalanes – 2022

Vineyard

Grape varieties : 50% Syrah – 50% Grenache noir

The Terroir: association of 4 terroirs, the high terraces of pebbles rolled on clay soil, the red lands of clay-limestone slopes, the sandy-loamy arenas of low altitude and the green lands of silt and limestone.

Age of the vines: 15-20 years

Winemaking

Fermentation: the grapes are pressed upon receipt at the winery. Alcoholic fermentation is done in concrete tanks for thermal inertia and at low temperatures to preserve the aromas.

Tasting

Color: pale pink color

Nose: high intensity, aromas of redcurrant and raspberry

Palate: medium bodied, red fresh fruits are at the rendezvous

Service advice: drink now around 8-10 ° C.

Wine pairing: ideal as an aperitif with tapas or food from the South of France

Perfect with Asian cuisine or home made italian pizzas.

Technical data

Quantity	22 800 cols
Year of bottling	2022
Degree	12% vol 3,
Acidity	3,28g/L
pH	3,48
Residual sugar	>1g/L
Total SO2	99 mg/L
Format	75cl
Box	12 bottle-case
EAN bottle EAN	3294910520223
cardboard	3294910520506