



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 blanc

IGP Côtes Catalanes – 2021

Vineyard

Grape varieties : 50% Grenache blanc – 50% Viognier

The Terroir: Association of 3 terroirs, the High Terraces of pebbles rolled on clay soil, the Terres Rouges of Clay-limestone slopes and the sandy-loamy arenas of low altitude.

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 gold color.

Nose: Nose around peach and apricot with lemon notes.

Palate: fresh and lively

Service tip: drink now around 8-10°C.

Wine pairings: ideal as an aperitif, as an accompaniment to a summer salad or seafood.

Technical data

Quantity	17 500 bt
Year of bottling	2021
Degree	12% vol
Acidity	3,24g/L
pH	3,32
Residual sugar	0,3g/L
Total SO ₂	82 mg/L
Format	750ml
EAN carton	3294910520490
EAN bottle	3294910520216