



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 rouge

IGP Côtes Catalanes – 2021

Vineyard

Grape varieties : 40% Merlot - 30% Grenache noir -30% Syrah

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 vinified in stainless steel vats in the traditional way. They are assembled after malolactic fermentation. Breeding: in stainless steel tanks for 3 months.

Tasting

Color: ruby color

Nose: this cuvée offers delicate aromas of blackberries and fresh blackcurrants

Palate: beautiful intensity and a beautiful aromatic amplitude of fresh fruit

Serving tip: drink around 16°C, now or keep for up to 3 years. .

Wine pairings: savory pies or soft cheeses.

Technical data:

Quantity	36 700 bt
Year of bottling	2022
Degree	13%vol
Acidity	2.90 g/L (H2So4)
pH	3.49
Residual sugar	<1 g/L
SO2	68 mg/L
Format	75cl
EAN carton	3294910520513
EAN bottle	3294910520230