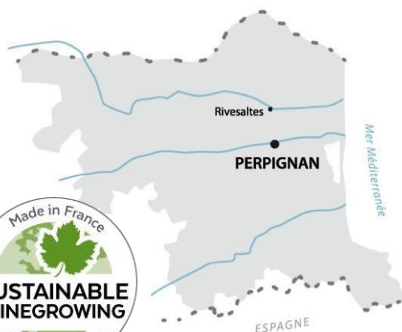




Dom Brial

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.

Mirade

AOP Côtes du Roussillon Villages – 2020

Vineyard

Grape varieties : 60% Syrah - 30% Grenache noir - 10% Mourvèdre

The Terroir: High Terraces of Pebbles Rolled on clay soil.

Age of the vines: more than 15 years

Winemaking

Fermentation: The grapes are macerated in different ways to extract the best from each grape variety. It is then a clever assembly by our oenologists that allows the full expression of this terroir of Roussillon.

Breeding: in vats.

Tasting

Color: deep red with purple reflections

Nose: ripe red fruits and fruits cooked with a spicy tip

Palate: this wine offers a beautiful freshness, a beautiful minerality and a beautiful length.

Service tip: serve between 16° and 18°. Keeping time between 2 and 5 years.

Met-wine pairings: as an accompaniment to a grilled steak, a duck breast with pepper sauce...

Technical data

Quantity	8 000
Year of bottling!	2022
Degree	14,5%vol
Acidity	3,07 g/L (H2SO4)
pH	3,58
Residual sugar!	1,0 g/L!
SO2	30mg/L
Format	750ml
Carton	6 bottle-case