



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.

L'Étreinte Blanc

AOP Côtes du Roussillon – 2021

Vineyard

Grape varieties : 60% Grenache blanc - 40% Roussanne

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, in the cellar. Alcoholic fermentation is done in concrete tanks for thermal inertia, and at low temperatures, to preserve the aromas.

Breeding: 3 months on fine lees.

Tasting

Color: gold dress.

Nose: complex with grilled and brioche accents

Palate: very expressive, fresh and pleasant with fine mineral notes and white flowers including acacia.

Service tip: drink now around 12°C.

Food and wine pairings: as an aperitif or during the meal with white meats or fish in sauce.

Technical data:

Quantity	10 000 bt
Year of bottling	2021
Degree	13%
Acidity	3.67g/L (H2SO4)
pH	3.32
Residual sugar	<1 g/L
SO2	107 mg/L
Format	750ml
EAN bottle	3294910520278