

2021 L'ÉTREINTE llis en beuteille à la Prepriété SYRAH - GRENACHE NOIR



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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 devasted 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'Etreinte Rouge

AOP Côtes du Roussillon - 2021

VINEYARD

Grape varieties : 40% Syrah, 30% grenache noir, 15% mourvèdre, 15% carignan

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: 20 years

WINEMAKING

Fermentation different macerations to extract the best of each grape variety: traditional maceration, cold pre-fermentation and carbonic (manual harvest). Traditional vinification in vats, recurrent pump-overs, decuvage, malolactic fermentation, racking and blending.

Breeding: 4 months in vats.

TASTING

Color: garnet color.

Nose: a beautiful combination of blackcurrant, violet, grey pepper and spices palate: a round, ample, fleshy attack revealing a remarkably balanced wine.

Service tip: drink around 18°C, now or keep for up to 5 years.

Wine pairings: to accompany red meats, cold cuts or cheeses of character.

Technical data

Year of bottling	2021
Degree	14% vol
Acidity	3.28 g/L (H2SO4)
pH	3.47
Residual sugar	<1 g/L
SO2 total	44 mg/L
Quantity	27 800 bt
Format	750ml
EAN bottle	3294910520292