



# 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.

Muscat sec

**IGP Côtes Catalanes – 2021**

**RESOLUTELY MODERN, MUSCAT SEC ASTONISHES BY ITS ABILITY TO PLAY WITH UNSUSPECTED PAIRING.**

### VINEYARD

**Grape varieties : 100% Muscat Petits**

**Grains The Terroir: Pebble terraces rolled on clay soil.**

### 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.**

**Breeding in vats.**

### TASTING

**Color: pale gold color.**

**Nose: seductive nose with aromas of citrus (lemon), lychee and mandarin**

**Palate: fresh and lively**

**Service tip: Serve fresh between 8° and 10°. Keeps 1 to 3 years.**

**Wine pairings: stuffed zucchini flowers, cod accras, vegetable tempuras, Chavignol cheese**

### Technical data

Quantity	10 000
Year of bottling	2021
Degree	12% vol
Acidity	4,17 g/L (H2SO4)
pH	3,32
Residual sugar	<1 g/L
SO2	92 mg/L
Format	750ml

