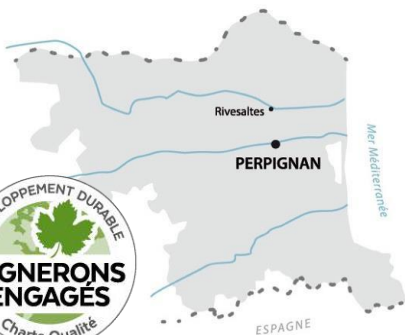




# Dom Brial

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 blanc

IGP Côtes Catalanes – 2023

### VINEYARD

**Grape varieties :** 50% Grenache blanc – 50% Viognier

**The Terroir:** Association of 3 terroirs, the High Terraces of pebbles rolled

on clay soil, the Terres Rouges of Clay-limestone slopes and the sandyloamy arenas of low altitude.

**Age of the vines:** 15-20 years

### 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.

### TASTING

**Color:** pale gold color.

**Nose:** Nose around peach and apricot with lemon notes.

**Palate:** fresh and lively

**Service tip:** drink now around 8-10°C. Wine pairings: ideal as an aperitif, as an accompaniment to a summer salad or seafood.

### Technical data:

Quantity	17 500 bt
Year of bottling	2023
Degree	12% vol
Acidity	TBC
pH	TBC
Residual sugar	TBC
Total SO2	TBC
Format	75cl
Box	6 bottle-case
EAN bottle	3294910520216
EAN cardboard	3294910520490