



# Dom Brial

COLLECTIF VIGNERON DEPUIS 1923



Located near the Mediterranean, between the foothills of the Pyrenees and the Corbières, Dom Brial's vineyard covers nearly 2000 sustainable winegrowing certified hectares. The terroir is characterized by a mosaic of soils typical of Roussillon, revealing a remarkable wine collection. This Natural Sweet Wine is honed by the sun and the terroirs of the South of France. The result is a wine with a warm, rich and liqueur-like character.

## Muscat de Rivesaltes

### AOP Muscat de Rivesaltes

#### VINEYARD

**Grape varieties** : 50% Muscat petits grains - 50 % Muscat d'Alexandrie **Terroir** : Southern slopes of the Corbières Massif. Clay-limestone terraces. Pebble soils with low water retention. Very dry climate with exceptional exposure to the sun. Gobelet pruning. The grapes are harvested mechanically and by hands. **Vine age**: 25 years old and +

#### WINEMAKING

**Winemaking** : Reception of the grapes in our white wines cellar, direct pressing, cold settling, alcoholic fermentation in concrete vats and then mutage to stop the fermentation.

#### WINE TASTING

**Color** : gold colour

**Nose** : notes of exotic fruits (litchi) and white flowers

**Palate** : the lemony and mineral side is felt in the mouth, balanced by a good length and freshness.

**Serving advice**: serve chilled 8-10°C. Infinite wine keeping

**Wine pairing**: aperitif, will also accompany foie gras or a fruit dessert.

#### Technical data

Year of bottling! 2022

Degree 15,5% vol

Acidity 2,74 g/L (H<sub>2</sub>SO<sub>4</sub>)

pH 3,41

Residual sugar! 110,5 g/L!

SO<sub>2</sub> 105 mg/L!

Format! 750ml

Carton 6 bottle case

