

VINOVALIE / DOM BRIAL TERRE MÉTISSÉE

Malbec, Syrah, Braucol, Grenache, Négrette, Carignon and Mourvedre. The color is a sumptuous, deep black. The nose is characterized by intense aromatics carried by delicate aromas of cherry kirsch, blackberries, and cassis. The mouthfeel is round and full. The finish is velvety with great finesse. This powerful and elegant cuvee goes perfectly with grilled meats and duck, fine cheeses, and chocolate desserts. Mixing two cultures, four different types of soil, and seven grape varietals. For Terre Métissee, winemakers from Vinovalie and Dom Brial introduce their first blended cuvee. Terre Métissée is the result of 2 years of work between the cellars of Vinovalie, located in the Tarn, and Dom Brial, located in the Pyrénées-Orientales. This new cuvée has the freshness of the vineyards of the Southwest and the sun of Roussillon, two regions meeting in the great Occitanie region following the merger between Languedoc-Roussillon and Midi-Pyrénées. Terre Métissée is the symbol of the richness of Occitan wine heritage. For this, Vinovalie (400 winegrowers) and Dom Brial (247 winegrowers) have brought together the terroirs of this great region.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

VINOVALIE/DOM BRIAL TERRE MÉTISSÉE

Malbec, Syrah, Braucol, Grenache, Négrette, Carignon & Mourvedre. Delicate aromas of cherry kirsch, blackberries, & cassis; round & full; the finish is velvety, with great finesse; powerful & elegant.

Shelf Talker:

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VINOVALIE/DOM BRIAL

TERRE MÉTISSÉE

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