



DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

IGP OC



Terroir: Terroir of St Christol - stony Villefranchien limestone soil. South/south east facing.

Grape varieties: Syrah 80% Grenache 20%

Grape Growing: The vines are 35 years old trained in double royat cordon. Shoots are positioned to obtain maximum exposure to sunshine.

Wine making: Temperature controlled stainless steel fermentation at 26-27 degrees. The cap is worked with daily punching down and pumping over for about 30 days in order to maximize the extraction of colour and tannin.

Maturation in oak barrel for 8 to 14 months.

Extra precaution is made to avoid exposure to oxygen during packaging.

Wine and food pairing : Enjoy with red meat, mature cheeses or a mushroom pie.

GRES DE MONTPELLIER



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