



DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

IGP OC



Terroir: Terroir of St Christol - stony Villefranchien limestone soil.

Grape varieties: Roussane 50% Viognier 50%

Wine making: The grapes are harvested manually depending on its maturity and phenolic potential.

The fermentation is made in stainless-steel tank. The low temperature controlled at 20 degrees maintain the freshness of the wine.

Wine tasting: Pale lemon-green colour, floral nose and notes of honey. The wine is fresh with intense primary fruit flavours and notes of spices.

Wine and food pairing: Enjoy at aperitif or with seafood. With its perfect balance; Lou Camp de la Qualitat achieves the quality of a great wine.

Service temperature: 14 to 16 degrees

Wine singularities: The qualities of the wine is recognised by restaurants and wine merchants.

LOU CAMP DE LA QUALITAT



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Domaine de la Coste Moynier - Mas de la Coste - 34400 Saint Christol