



DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

APPELLATION D'ORIGINE PROTEGEE SAINT-CHRISTOL



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

Grape varieties: Mourvèdre 80% Grenache 20%

Grape growing: The Mourvèdre grapes are picked up last, generally in September, to ensure full maturity. The bunches are sorted and destemmed manually to increase their phenolic potential.

Wine making: The Grenache and Mourvèdre grapes are fermented separately. The alcoholic fermentation is slowly done under the cap and blending takes place straight after the malolactic fermentation.

Tasting notes: Deep ruby colour. Intense aroma of primary fruits, spices, laurel and leather. Full-bodied with balsamic notes, silky tannin and long finish. You will appreciate the complexity of this elegant wine.

Wine and food pairing: It's a delightful accompaniment to strongly-flavoured dishes cooked in sauce, game, red meat, hare or rabbit stew and mature cheeses.

Service temperature: 16 to 18 degrees

Wine singularity and keeping potential: Mourvèdre is a very complex grape variety that requires careful work from the vineyard to the winery. It produces powerful wines with high tannins. Blended with Grenache, it achieves the expression of a great wine.

Wine connoisseurs will be delighted by the complexity of the Cuvée Prestige several intriguing aromas.

This wine can be kept up to 10 years.

CUVÉE PRESTIGE



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