



## DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

APPELLATION D'ORIGINE PROTEGEE SAINT-CHRISTOL



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

**Grape varieties:** Cinsault 60% Grenache 40%

**Wine making:** The Cinsault and Grenache grapes are fermented and matured separately.

The grapes are picked at full maturity. The wine is made in 20 degree regulated stainless steel to keep the primary flavours.

The two grape varieties are blended in December in a proportion that varies depending on vintages.

**Tasting notes:** Pale salmon with mixed spices, fruits and floral notes.

**Wine and food pairing:** Enjoy this rosé during an aperitif as well as with a meal due to its natural organoleptic qualities.

**Service temperature:** 14 to 16 degrees

**Wine singularity and keeping potential :** The Domaine have made pale rosés for 40 years. Its colour comes from typical grape varieties to the South of France like Cinsault. These emblematic vines have been kept at the Domain when other estates decided to dig them up. We are offering here a rosé coming from our best plots of Cinsault and Grenache.

Due to its low acidity, this wine is best drunk young.

**DOMAINE COSTE-MOYNIER - ROSÉ**



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