



DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

APPELLATION D'ORIGINE PROTEGEE SAINT-CHRISTOL



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

Grape varieties: Syrah 80% Grenache 20%

Grape growing: The vines are 35 years old trained in double royat cordon. Shoots are positioned on 4 trellis to obtain maximum exposure to sunshine.

Wine making: Stainless steel, temperature-controlled fermentation. The cap is worked with careful punching down and pumping over for 30 days in order to maximize the extraction of colour and tannin.

Tasting notes: Typical wine of the St Christol terroir and its villefranchien soil.

Powerful complex aroma of ripe black fruits with notes of forest floor and leather. Humus and truffe can be found in the best vintages like 2001 and 1996 - Great wines for epicureans.

Wine and food pairing: Pair with cooked dishes and mature cheeses. Best opened an hour before serving.

Service temperature: 17 to 18 degrees

Wine singularity and keeping potential : The grape growing is influenced by the wind of the hills surrounding the sea and the Cevennes area. The roots run deep in the stony soil of the villefranchien terroir, which culture has been initiated by the knights of the Order of Malta. The terroir offers a very distinctive taste to this unique wine featuring complex flavours of ripe fruits, forest floor and truffles.

You will certainly enjoy the delightful complexity of this typical wine from St Christol.

CUVÉE SÉLECTIONNÉE



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