



DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

IGP OC



Terroir: Limestone soil from the town of Beaulieu.

Grape varieties: Cabernet Sauvignon 100%

Grape growing: The Cabernet grapes are picked at the end of harvest, nearly at the same time as Mourvèdre. The alcoholic fermentation is made traditionally at controlled temperature of 24 degrees.

Several punching down and pumping over are done during fermentation to extract body and flavour in the wine.

The two plots of Cabernet, vinified separately, are blended at the end of the malolactic fermentation.

Tasting notes: This wine reflects the varietal characteristics of the Cabernet Sauvignon grape. Medium ruby colour with ripe black fruits and silky tannins, which makes it the ideal companion for your meals.

Wine and food pairing: Delicious with red meat, game or with mature cheese.

Service temperature: 16 to 18 degrees

Wine keeping potential: This wine can be kept 5 to 8 years.

TERRE DES BRU



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