



# DOMAINE COSTE MOYNIER

SAINT-CHRISTOL

1878

APPELLATION D'ORIGINE PROTEGEE SAINT-CHRISTOL



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

**Grape varieties:** Syrah 30% Grenache 40% Carignan 30%

**Wine making:** All grapes varieties are picked fully ripe and fermented separately. The fermentation is conducted traditionally with successive punching down and pumping over.

**Tasting notes:** Beautiful medium plum color. The aromas of black jammy fruits are very present, combined with notes of spice.

This is a typical complex blend of Saint Christol and its emblematic villefranchien soils. Black fruits flavours are mixed with forest floor aroma and spices.

**Wine and food pairing:** Tradition pairs well with dishes cooked in sauce, grilled meat or seasoned plancha cooked vegetables.

**Service temperature:** 16 to 18 degrees

**Wine singularities and keeping potential:** Depending on vintages, the Grenache, Syrah and Carignan grapes are mixed in different proportion. The blend is typical to the Villefranchien soil of Saint Christol.

This wine can be kept up to 8 years.

TRADITION



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