



CHATEAU COHOLA – TECHNICAL SHEET

Château COHOLA Organic Red 2015

AOP Côtes du Rhône Villages Sablet Organic

Château COHOLA is a terraced organic vineyard located in a beautiful place called Dentelles of Montmirail. Most of the vineyards are about 30 years old. We are in a privileged terroir where we can find truffles, cherries and famous wines.

Production area

Sablet. Terraced vineyard on a scree terroir cedar and limestone enjoying the last rays of the setting sun.

Grape varieties

60% Grenache and 40% Syrah

We produce only 15-20 Hl /Ha which explains the excellence of Rhône terroir. Hand-harvested.

Vinification process

Grenache and Syrah are vinified separately and saigné at 20%. Before fermentation, a cold maceration has been done from 4 to 7 days in order to capture the fruit that the terroir offers. Pressing after one month of maceration and sweat.

We do not add yeasts because indigenous yeasts present on the grape since spring know their job.

Ageing

Malolactic fermentation in barrels with regular lees stirring. Ageing of Syrah and Grenache is done separately until bottling. Two extractions are performed before bottling.

Tasting

Colour : intense and attractive ruby red colour

Nose : its clearness reveals aromas of the château COHOLA hills : juniper alternates with blueberries, thyme with rosemary and oak with truffles.

Taste : quite complex with a smooth and round texture. Sweetness and power of the attack in the final. Everything comes to tickle the taste buds.

Service : Serve at 16°C with truffles and mushrooms or a crispy lamb breast.

