



CHATEAU COHOLA - TECHNICAL SHEET

Château COHOLA Organic Rosé 2016

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

80% Grenache and 20% Syrah

We produce only 15-20 HI /Ha which explains the excellence of Rhône terroir. Hand-harvested with friends after an omelet with truffles.

Vinification process

Grenache and Syrah are saigné at 20% after 24 hours of maceration. We get a wonderful taste combination: red wines are most concentrated while the rosé proudly develops its aromas. Fermentation between 16 and 18 ° C without adding yeast because indigenous yeasts know their job.

Ageing

Bottled only from January to trap the fruit waiting for you to be released.

Tasting

Colour : Rosé redcurrant

Nose : The rosé Château COHOLA proudly develops fragrances of its terroir in which grows raspberry and wild cherry trees between the beginning and the end of summer.

Taste : Beautiful attack, round and supple, aromas of fresh fruit, tasty and dynamic.

Service : Serve at fresh temperature 8°C, with light cuisine, Mediterranean dishes, but also to accompany an aperitif with friends.

