



Château Cohola Sablet — Rosé



COUNTRY: France
REGION: AOP Côtes du Rhône
SOIL: Terraced vineyard on a scree terroir cedar and limestone

USDA – Wine made with organic grapes

- Alcohol content: 13.5%
- Brix at harvest: 24.3°
- pH: 3.3
- Acidity: 5.3

Château Cohola is a terraced organic vineyard in Provence, located in a beautiful village called Sablet in the middle of Dentelles of Montmirail. Most of the vineyards are about 30 years old. They are in a privileged terroir where you can find truffles, cherries and famous wines.

Background:

In Côtes du Rhône, wines have been produced since pre-Roman times, which makes it one of the most ancient wine-growing areas.

The vineyard stands on Sablet, a commune in southeastern France. The soil is sandy, with decalcified red clays and gravelly pebbles of various sizes. The climate is Mediterranean, influenced by the mistral. The Chateau extends over 15 terraces and 4 hectares of organic vines. Precisely that organic culture and the respect for the rhythm of nature gives them a yield up to 20t/Ha no matter the weather.



Tasting notes:

Rosé redcurrant color. Develops fragrances of its terroir in which grows raspberry and wild cherry trees between the beginning and the end of summer. Round and supple, aromas of fresh fruit, tasty and dynamic.

Grape variety

80% Grenache and 20% Syrah, organic vines planted in 1988.

Vinification

Hand-harvested grapes. Grenache and Syrah are saigné at 20% after 24 hours of maceration. Fermentation between 16 and 18°C without adding any yeast. Unoaked.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

