



## Château Cohola Sablet — White



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 20HI/Ha no matter the weather.



### Tasting notes:

Perfect brightness with gold reflection.  
Fresh White fruits, subtle aromas of liquorice and brioche from the barrel raise.  
Fresh and concentrate attack, and finish on delicious and charming note of sugar.

### Grape variety

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

### Vinification

20 hours of pellicular maceration.  
Fermentation on lees in 600 liter barrels between 16 and 18°C. Native yeasts to keep the terroir's identity and no add of sulfites before bottling. Unoaked.

### Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

