



Château Cohola Côtes du Rhône – GSM



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: 3.8
- Acidity: 5.8

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:

Dense ruby red with a purple hue. Pure, with intense red fruits aromas, raspberry jam. As the wine opens up notes of spices and black olives appear. Tender and voluminous attack. Structure is elegant and fresh. Alternating fruits and spices give this wine a nice balance and harmony.

Grape variety

"GSM" Grenache (70%), Syrah (15%), Mourvèdre (15%), organic vines planted in 1988.

Vinification

Traditional fermentation with very little pumping-over and two 'délestages', or rack-and-returns, in order to obtain a lot of fruit and a soft structure.

Oak: Ageing is done in tanks for a year, until the optimal bottling time.

Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

