



## Château Cohola Sablet — Red



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: 3.7
- Acidity: 5.7

*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:

Intense and attractive ruby red color. Juniper alternates with blueberries, thyme with rosemary and oak with truffles. Complex with a smooth and round texture. Sweetness and power of the attack in the final. Everything comes to tickle the taste buds.

### Grape variety

60% Grenache and 40% Syrah, organic vines planted in 1988.

### Vinification

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. Unoaked.

### Made with Organic Grapes

Organically Farmed – No chemical pesticides or herbicides used.

