



## Château Cohola Sablet – RED



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

**ALCOHOL CONTENT:** 13.5%  
**GRAPE VARIETY:** Grenache, Syrah  
**SERVICE TEMPERATURE:** 16°C  
**USDA – Wine made with organic grapes**

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. We are in a privileged terroir where we 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. It forms a corridor between the Mediterranean and Northern Europe, and the Rhône river shapes its landscape and molds its character.

Our 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 give us a yield up to 20HI/Ha no matter the weather.



### Tasting notes:

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

### Data:

- **WINEMAKER:** Bernardo Muñoz.
- **GRAPE:** 60% Grenache and 40% Syrah, organic vines planted in 1988.
- **BRIX AT HARVEST:** 24.3°
- **PH:** 3.7
- **ACIDITY:** 5.7
- **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.
- **OAK:** Unoaked.
- **PAIRING:** Serve with truffles and mushrooms or a crispy lamb breast.