



CHATEAU COHOLA - TECHNICAL SHEET

Château COHOLA Organic White 2021

AOP Côtes du Rhône Villages Sablet Organic

Château COHOLA is a terraced organic vineyard located in a beautiful place called 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.

Production area

Sablet. Terraced vineyard on a scree terroir cedar and limestone enjoying the last rays of the setting sun.

Grape varieties

Viognier, Grenache Blanc, Roussanne, Marsanne

We produce only 30 Hl /Ha which explains the excellence of Rhône terroir. Hand-harvested with friends after an omelet with truffles.

Vinification process

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.

Ageing

Raise on lees with a daily bâtonnage during 3 months. Bottled with his natural gas for a subtle shake.

Tasting

Colour : perfect brightness with gold reflection.

Nose : Fresh White fruits, subtle aromas of liquorice and brioche from the barrel raise.

Taste : Fresh and concentrate attack, and finish on delicious and charming note of sugar.

