

COHOLA ROUGE 2022

AOP CÔTES-DU-RHÔNE



GRAPE VARIETIES AND WINEMAKING

40% SYRAH 60% GRENACHE







Grenache and Syrah are vinified separately and 20% bled. Prior to fermentation, a 4 to 7 day cold maceration is carried out to capture and fix the fruit offered by the terroir. The grapes are pumped over and racked according to taste and mood. Pressing after a month's maceration.

WINE AGEING

The wine is aged exclusively in stainless steel vats for 4 to 5 months, in order to retain the freshness and acidity needed to balance the wine.



What should it be paired with?

 GRILLED STEAK	 CHEDDAR STICK
 FARMHOUSE TERRINE	 CHERRY CLAFOUTIS
 BUTTON MUSHROOM CARPACCIO	 TUNA TARTARE WITH STRAWBERRY

CHÂTEAU COHOLA