

DOMAINE COLIN

PERLES GRISES (SPARKLING) PET' NAT



GRAPES: 100% Pineau d'Aunis

ABV: 11.3%

SOIL: Flinty clay

AGE OF THE VINES: 15 years

YIELD: 50hl/ha

FARMING METHODS: Organically grown vines certified by Ecocert. Soil tillage (ploughing, hoeing)

WINEMAKING: Natural fermentation no sugar and yeast added. The Petillant Naturel (Pet-Nat) gets its bubbles from the fermentation that happens inside the bottle

TASTING NOTES: Golden pink robe with fine bubbles. Nose is fruity exuding vines peach aromas. On the palate peach notes are more discret mixed with citrus aromas like grapefruit and lemon

FOOD PAIRING: Appetizer, quiches, savoury pies

Recommended service temperature : 7-9°C

Domaine Patrice Colin AOC Coteaux du Vendomois

The story started in 1900 with Emilien Colin who was the first winegrower in the family with 6 hectares of vines. The goal of Patrice Colin is to reproduce the same wines as his grandfather did, with respect of the environment. Winemaking process is done with natural yeast and without any input in order to represent the original expression of the terroir and the vintage. The vineyard covers 25 hectares, 9 of which is planted in Pineau d'Aunis, 8 in Chenin, 2,5 hectares in Pinot Noir, 2 hectares in Cabernet Franc, 2 hectares in Gamay and 1,5 hectares in Chardonnay.