



DOMAINE
Patrice
Colin

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.

Loire Valley vintage 2020: A cool and rainy winter built up water reserves for a dry and sunny spring. 2020 along with 2018 were the only two frost-free vintages in the last five years. Harvest was 2 weeks earlier than usual. Contrasted weather condition in September with hot and dry period followed by rainfall events were beneficial to the final ripening of the grapes. Decisions made by winegrowers have been significant on the profile of their wine.

Domaine Colin AOC Coteau Vendômois Chenin Vieilles Vignes 2020

Grapes :100% Chenin, harvested end of September

Vines : 60 to 90 years of age with an average yield of 35hl/ha
Organically grown vines certified by Ecocert
Soil tillage (ploughing, hoeing)

Type of soil : Flinty clay

Vinification : Alcoholic fermentation in barrels for 6 months at 14°

Alcohol content : 13° C

Tasting notes : Golden colour. Rich nose exuding baked apple. Mineral and silky mouth reveals ripe plum fruits and spices

Food pairing : Appetizer, white fish with cream sauce, cheese

Service temperature : 8-10°C

Ageing potential : 10 years

