



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. 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 Emilien Colin 2020



Grapes : 100% Pineau d'Aunis harvested mid-October

Vines : Aged between 90 to 100 years with an average yield of 35 hl/ha
Soil tillage with horse (ploughing, hoeing)
Organically grown vines certified by Ecocert

Type of soil : Flinty clay

Vinification : Maceration on barrels and stainless steel vat for 2 months and aged in barrels for 1 year

Alcohol content : 13.5° C

Tasting notes : Pepper and cherry nose typical of the variety. Elegant tannin, spices and red fruits notes on the palate, nice freshness in the finish.

Food pairing : Excellent served with soft cheese (Camenbert, Brie, Savarin), game or strong flavour dishes

Service temperature : 14-16°C

Ageing potential : 10 years