



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 Pétillant Naturel Perles Grises

Grapes :100% Pineau d'Aunis, harvested end of September

Vines : 15 years of age with an average yield of 50hl/ha
Organically grown vines certified by Ecocert
Soil tillage (ploughing, hoeing)

Type of soil : Flinty clay

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

Alcohol content : 11.3° C

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

Food pairing : Appetizer, quiches, savoury pies

Service temperature : 7-9°C