



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. A high density plantation, with 7500 vines per hectare, encourages competition between vines stock and greater grape concentration.

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 Pierre François 2020



Grapes : Pineau d'Aunis 60%, Pinot Noir 30%, Cabernet Franc 10%
Harvested beginning of October

Vines : 25 years of age with an average yield of 45hl/ha
Organically grown vines certified by Ecocert
Soil tillage (ploughing, hoeing)

Type of soil : Flinty clay

Vinification : Maceration and alcoholic fermentation in stainless steel vat for 3 weeks and aged during 6 months in stainless steel vat

Alcohol content : 12.5° C

Tasting notes : Beautiful cherry colour with a fruity and spicy nose. Silky and balanced mouth. Well structured palate.

Food pairing : Ideal for an aperitif amongst friends with deli meats or served with grilled meats

Service temperature : 12-16°C

Ageing potential : 5 years