



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 2019:** A mild winter led to an early bud break of the vine followed by a long cold spell in April and May. Summer was hot and dry. Vine suffered from the lack of water. September rains were highly beneficial to the grapes. Weather vagaries led a lower yield than previous year. Yet the quality is excellent. Wines are concentrated and structured by a balanced acidity. In general winemakers are as happy with their 2019 harvest as they were with the 2018 harvest.



### Domaine Colin AOC Coteau Vendômois Rouge Vieilles Vignes 2019

**Grapes :** Pineau d'Aunis 70% Pinot Noir 20% Cabernet Franc 10%  
Harvested mid-October

**Vines :** Aged between 50 to 90 years with an average yield of 40hl/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 45 days  
and aged in barrels for 1 year

**Alcohol content :** 13.5° C

**Tasting notes :** Carmin red colour with pepper and red fruit nose. In mouth, light structured and well balanced wine showing persistent spicy and fruity notes

**Food pairing :** Barbecue food, roasted meat, sausages, stuffed summer vegetables

**Service temperature :** 13-18°C

**Ageing potential :** 10 years