



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 Rouges

Grapes :100% Gamay, harvested beginning of October

Vines : 35 years of age with an average yield of 50hl/ha
Vineyard organically cultivated (Ecocert certification)
Soil tillage (ploughing, hoeing)

Type of soil : Flinty clay

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

Alcohol content : 11° C

Tasting notes : Grenat robe with fine bubbles. Nose opens up after a few minutes on red berries notes. Dry and refreshing on the palate.

Food pairing : barbecue, ribs, chocolatey desserts

Service temperature : 8-10°C

