



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 2022 : This new vintage will indisputably be a **very good vintage from a qualitative point of view**. The growing season began with a relatively cool but not overly harsh winter, which saw little in the way of rain. The season then mellowed into a reasonably uneventful spring bar some April frosts, which failed to deal any significant damage as budburst had yet to happen, although it was still early by several weeks along with flowering as late spring quickly warmed up. June fortunately saw some rain before July's high temperatures set in. For the rest of the summer and the growing season, hot sun was the order of the day, which kept the grapes both rot- and disease-free, while ushering them to phenolic ripeness.

As a result, the harvest was unsurprisingly early but also a great success with relatively high yields. The resulting fruit was rich and ripe at the time of picking, while still retaining the all-important acidity and aromatics. General reports suggest the whites have a refreshing citrus zing along with a strong mineral streak, while the reds have bright red berry and cherry fruit notes.

Pierre à Feu 2022

Grapes : 100% Chenin, harvested mid-September

Vines : 25 years of age with an average yield of 40hl/ha
Organically grown vines certified by Ecocert
Soil tillage (ploughing, hoeing)

Type of soil : Flint

Vinification : Alcoholic fermentation at 18° in stainless steel vat for 5 months

Alcohol content : 12.5° C

Tasting notes : Bright crystalline colour. Slight smoky overtones on the nose and opens up to fruity flavour. The attack is soft on the palate indicating good grape maturity. Saline-liked freshness with a grapefruit finish.

Food pairing : Appetizer, seafood and white meat in a cream

Service temperature : 7-9°C / **Ageing potential :** 5 years

