



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 2023 :

The 2023 harvest commenced at a 'normal' date, a departure from the trend of early harvests observed in recent years. The slightly cooler weather in early August contributed to a slower ripening of the grapes. While no catastrophic climatic events occurred this year, vigilance against mildew and black rot was necessary. Fortunately, it appears that the winegrowers adeptly managed these challenges. As a result, the rosés from this harvest are anticipated to showcase distinctive freshness and tension.

Pierre à Feu 2023



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