



### 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 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 reds have bright red berry and cherry fruit notes.

### **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

