

The origin of the agricultural farm dates back to 1735. Patrice Colin represents the 8th generation on the property which 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. The vineyard is located on the lime-stone slopes of the Loire. The flint soil, low rainfall and ideal sunshine thanks to a superb exposure give the wine its remarkable character. Winemaking process is done with natural yeast and without any input in order to represent the original expression of the terroir and the vintage.

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 years. 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 VENDOMOIS ROUGES VIEILLES VIGNES 2020

GRAPES: Pineau d'Aunis 85%, Pinot Noir 10%, Cabernet Franc 5%,

ABV : 13%

VINES : Aged between 50 to 90 years with an average yield of 40hl/ha

FARMING: Organically grown vines certified by Ecocert
Soil tillage (ploughing, hoeing)

SOIL: Flinty clay

VINIFICATION : Maceration and alcoholic fermentation in stainless steel vat for 45 days and aged in barrels for 1 year

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

