

Patrice Colin N.V. "Les Perles d'Anne Sophie" (Vin de France)

WineWise Code	FPC-PASNV
Country	France
Region	Loire
Color	Sparkling
Alcohol by Volume	12.9
Acidity	5.59
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	900
Varieties	60 %Chenin, 30 % Chardonnay, 10% Pineau d'Aunis
Fermentation vessel	Stainless Steel
Aging method	Cask 100%
Aging duration (months)	12 on laths
Filtered?	No
Yeast	Native
Malolactic	No
Added Sulfur	Yes, 100ppm
Elevation (meters)	80-150
Vine age (years)	25-30
Vine Yields hl/ha	30
Farming practices	Certified Organic
Vine Training Notes	Guyot Pruning
Grape Picking	Machine



Notes from the producer:

This estate has been passed from father to son for 8 generations. It was Emilien Colin in 1900 who developed the direct sale of wine and contributed to the enlargement of the estate with 6 hectares of vineyards and 2 plow horses. Today the estate extends over 25 hectares of vines, some of which are centenarians. The estate is located in the town of Thore la Rochette where Rochambeau, the commander of French troops during the American War of Independence, most importantly at the deciding battle of Yorktown in 1781, is buried. So yes, if you like "Hamilton," this is your wine.

Patrice took over the estate in 1982 after specialized studies in the vineyard and wine. He enlarged the estate considerably and quickly oriented it towards organic farming. Patrice also created the winegrowers union of the Vendômois and was instrumental in the creation of the appellation Côteaux du Vendômois.

WineWise Notes:

The decision to incorporate chardonnay in the blend meant a Vin de France designation, but that is hardly a handicap for you hipsters! Daringly dry and scintillatingly salty, this is a paradigm of the "old is new" approach to Loire bubbles today. An absolute must for rock-hounds.

From a little-known satellite to the north of the Loire region, not far from Tours, comes this super practitioner of old vines Chenin Blanc (and Pineau d'Aunis), offering us yet another expression of this most miraculous of white grapes. The soils boast a lot of flint (rather like parts of Sancerre and Pouilly Fumé). They have 20 parcels spread over 30 hectares, all of which are laboriously worked ten times a year. Colin attributes the dependable acidity, even in hot years, to this practice.

