

# Patrice Colin 2017 "Pierre a Feu" Côteaux du Vendômois

## 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 Code	FPC-PAF17
Country	France
Region	Loire
Color	White
Alcohol by Volume	12.07
Acidity	4.5
Residual Sugar	1.4
Closure	DIAM
Annual cases produced	1200
Varieties	100% Chenin Blanc
Destemming	Complete
Fermentation vessel	Stainless Steel
Aging method	Cask 100%
Aging duration (months)	9
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	None
Added Sulfur	Yes, 43ppm
Elevation (meters)	80-150
Vineyard Aspect	Southwest
Vine age (years)	25-30
Vine Yields hl/ha	30
Farming practices	Certified Organic
Vine Training Notes	Guyot Pruning
Grape Picking	Machine



## WineWise Notes:

Named after the "gunflint" that defines the terroir, this bracing Chenin enchants with its floral scents as it provokes salivation with its uncompromising acidity. Made from 30 year-old vines.

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.

