



# DOMAINE MARC COLIN

AOP Saint-Aubin Premier Cru

**DVP** | White  
DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Located in Saint-Aubin, in the heart of the Côte de Beaune, Domaine Marc Colin was founded in 1970 by Marc and Michèle Colin. Born from a long line of winegrowers, the estate now spans nearly 19 hectares across some twenty prestigious climats, including Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet, and even a small plot within Le Montrachet Grand Cru. The next generation is led by three of their children: Joseph, who oversees the vineyards; Damien, responsible for winemaking; and Caroline, who manages sales and marketing. The domaine practices sustainable viticulture, combining lutte raisonnée with organic-inspired methods, hand-harvesting, and fermentations using indigenous yeasts. The white wines, which dominate production, express the purity of Chardonnay with tension, minerality, and elegance, highlighted by flagship cuvées such as Saint-Aubin Premier Cru En Remilly and La Chatenière. The reds, crafted from Pinot Noir, display finesse and silky textures. Renowned for the precision of its wines and an exceptional value for its Premier Cru offerings, Domaine Marc Colin stands as a benchmark in Saint-Aubin, combining a strong family heritage with an uncompromising commitment to showcasing the great terroirs of Burgundy.

## VARIETAL

Chardonnay 100%

## LOCATION

The Saint Aubin Premier Cru En Remilly from Domaine Marc Colin comes from vineyard parcels located in one of the most renowned climats of the Saint Aubin appellation, directly bordering Puligny Montrachet. The vines are planted on steep hillsides with excellent east and south-east exposure. This privileged position provides optimal sunlight while maintaining natural freshness thanks to the altitude. The En Remilly climat is known for producing wines with remarkable precision and strong mineral character. The well ventilated environment also ensures healthy and gradual grape ripening, resulting in an elegant and expressive Chardonnay.

## TERROIR

The En Remilly vineyard is characterized by very stony limestone soils with white marl and rocky fragments that provide excellent natural drainage. This poor and well drained soil forces the vines to develop deep roots in search of minerals. As a result, the wines show strong tension, finesse and a distinctive mineral expression. Chardonnay from this terroir is known for its purity, energy and precision. The balance between freshness, structure and aromatic complexity makes this Premier Cru particularly distinctive.

## IN THE VINEYARD

At Domaine Marc Colin, vineyard work is carried out with great respect for nature and the natural balance of the vineyard. The soils are cultivated to maintain their vitality and encourage deep root development. Treatments are limited and carefully managed in order to preserve the health of the vines and the biodiversity of the vineyard. Each parcel is carefully monitored to adapt vineyard practices according to seasonal conditions. This demanding approach allows the estate to harvest healthy and perfectly ripe grapes while respecting the environment and the identity of the terroir.

## HARVEST

The grapes are harvested by hand in order to ensure careful selection directly in the vineyard. Manual harvesting preserves the integrity of the fruit and guarantees optimal quality when the grapes arrive at the winery. Each parcel is picked according to its level of maturity. This precise timing helps maintain the balance between aromatic richness and freshness. The grapes are transported carefully to preserve their quality before vinification.

## WINEMAKING

After gentle pressing, the musts are lightly settled to maintain their purity. Fermentation takes place in oak barrels, allowing for a slow and precise vinification.

## AGEING

The wine is then aged for approximately 12 months in oak barrels, with a moderate proportion of new oak in order to preserve the terroir expression. Ageing on fine lees adds complexity, depth and texture while maintaining freshness and balance.

## SERVING

Serve between 10 and 12°C

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White

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## AGEING POTENTIAL

5 to 10 years

## TASTING

The wine displays a bright pale golden color. The nose is elegant and complex with aromas of citrus fruits, white flowers and white fleshed fruits accompanied by subtle mineral notes. With aeration, delicate hints of fresh almond and flint appear. On the palate the attack is lively and precise with beautiful tension and purity. The texture is both generous and finely structured. The finish is long, saline and very refined.

## FOOD PAIRINGS

This Premier Cru pairs beautifully with refined gastronomy. Its freshness and minerality make it an excellent partner for noble fish and seafood dishes. It pairs particularly well with roasted turbot with beurre blanc sauce, scallop risotto or roasted lobster with lemon butter. For a more original pairing, it can also accompany a lightly caramelized apple and almond tart. These pairings highlight the precision and elegance of the wine.