Domaine Bruno Colin

AOP Chassagne-Montrachet Premier Cru La Boudriotte, White, 2021

PRESENTATION
Hailing from a long line of winemakers in Chassagne-Montrachet, Bruno Colin struck out on his own in 2003 to create a domaine reflecting his vision. His 8.75 hectares span 30 parcels, mainly within prestigious Premier Cru sites in Chassagne-Montrachet, Puligny-Montrachet, and Santenay.
His approach to viticulture is meticulous and sustainable, with a strong focus on soil health and yield control to faithfully express the essence of Burgundy's terroirs. Unlike some Côte de Beaune producers who lean heavily on new oak, Bruno Colin opts for balance typically using 20 to 30% new barrels to preserve purity and minerality. His whites are elegant and precise, with complex aromas of white-fleshed fruits, hazelnut, and a hint of butter. Though more discreet, his reds are equally compelling, showcasing finesse and harmony. Across the board, his wines reflect his philosophy: to translate each climate's identity with authenticity and refinement.

VARIETAL
Chardonnay 100%

LOCATION
The "La Boudriotte" appellation is mixed with that of "Morgeot". It encompasses the climats of La Boudriotte, La Roquemaure, Champ Jeandreau, Les Chaumes, Les Fairendes and Les Petites Fairendes, which also benefit from a triple choice, either to be claimed under their own name, or under the La Boudriotte appellation, or under the Morgeot appellation.
Age of vines: 50 years old

TERROIR
On clay-limestone soil.

IN THE VINEYARD
Organic farming. Mechanical tillage and ploughing. Manual harvest with sorting on the vine.

AGEING
Aged for 12 months in 350-litre barrels (15-20% new barrels) and 4-6 months in vats before bottling.

SERVING
12-13°C

AGEING POTENTIAL
10 to 15 years

TASTING
This wine, with its aromas of fruit and white flowers, has a fine balance between finesse and power, making it straightforward and structured. It offers a marked sensation of power and firmness. This Premier Cru has great ageing potential. On the palate, it is full-bodied and round, with juicy flesh and a long, mineral finish. Its tension is remarkable.

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FOOD PAIRINGS

This elegant white wine pairs perfectly with seafood such as seared scallops and grilled langoustines, which highlight its creamy texture and minerality.Fish in sauce, such as turbot with beurre blanc or sole meunière, enhance its freshness and elegance.White meats, such as chicken à la crème et aux morilles or blanquette de veau, accentuate its richness and depth on the palate.Finally, soft cheeses such as truffled Brie or Camembert, as well as desserts such as pear tart or almond cake, complement it magnificently.

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