



DOMAINE MARC COLIN

AOP Chassagne-Montrachet Premier Cru
White

DVP | 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

Nestled in the heart of the Côte de Beaune, the Vide Bourse climat lies on the border between the Chassagne-Montrachet and Puligny-Montrachet appellations, close to the legendary Montrachet. This white Premier Cru stands out for the finesse and depth it imparts to Chardonnay, offering a style that is both generous and taut. Domaine Marc Colin produces here a rare and sought-after cuvée, faithful to its pursuit of elegance and precision.

TERROIR

The vines are rooted in clay-limestone soils mixed with fine stones, benefiting from an excellent south-east exposure that ensures full ripeness while preserving freshness. The region's temperate semi-continental climate, marked by significant day-night temperature variations, allows the grapes to achieve an optimal balance between aromatic concentration and natural acidity.

IN THE VINEYARD

In the vineyard, work is carried out with meticulous care: mechanical soil maintenance, strict yield control, sustainable vine protection and exclusively manual harvesting with careful sorting of the grapes. These practices ensure a healthy and perfectly ripe crop, guaranteeing a wine of great purity.

WINEMAKING

Vinification is conducted with respect for both fruit and terroir. After gentle, slow pressing, fermentation takes place in oak barrels — with a limited proportion of new wood — at controlled temperatures.

AGEING

Ageing lasts 12 to 15 months on fine lees, with measured *bâtonnage*, adding volume and richness while retaining the wine's mineral backbone and aromatic precision. Bottling is carried out at the estate with minimal filtration.

SERVING

Serve between 11 and 13°C (52–55°F).

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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AGEING POTENTIAL

5 to 10 years

TASTING

In the glass, the wine shows a pale yellow colour with golden highlights, bright and limpid. The nose offers fine intensity, combining white flowers, white-fleshed fruit, ripe citrus, grilled notes and a discreet stony character. The palate is ample and deep, carried by a well-balanced tension. Flavours linger on a long, saline and vibrant finish, marked by the elegance typical of Chassagne's greatest terroirs.

FOOD PAIRINGS

This Chassagne-Montrachet 1er Cru Vide Bourse is an ideal match for refined cuisine: roasted lobster with lemon butter, seared scallops, baked turbot, Bresse chicken in cream sauce, risotto with noble mushrooms, or a soft-ripened cheese such as Chaource or well-aged Brie de Meaux.