



DOMAINE MARC COLIN

AOP Chassagne-Montrachet Premier Cru Cailleret
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

Located in the heart of the Côte de Beaune, the Les Caillerets parcel is one of the most prestigious climats of the Chassagne-Montrachet appellation. This white Premier Cru perfectly embodies the elegance and precision sought by Domaine Marc Colin in expressing Chardonnay.

TERROIR

The vines, planted in stony, limestone-rich soils with abundant gravel, benefit from an excellent south-east exposure, which promotes optimal ripeness while maintaining freshness and tension.

IN THE VINEYARD

Vineyard work is carried out with constant care: mechanical soil management, strict yield control, exclusively manual harvesting and meticulous sorting of the grapes. This approach ensures perfectly healthy and concentrated fruit, faithfully reflecting the singular character of the terroir.

WINEMAKING

Vinification focuses on purity and complexity. After gentle pressing, fermentation takes place in oak barrels, a limited proportion of which are new, at controlled temperatures.

AGEING

Ageing lasts 12 to 15 months on fine lees, with moderate *bâtonnage*, to bring roundness and richness while preserving the wine's mineral energy. Bottling is carried out at the estate with minimal filtration.

SERVING

Serve between 11 and 13°C (52–55°F).

AGEING POTENTIAL

3 to 5 years

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TASTING

In the glass, the colour is pale yellow with golden highlights, bright and limpid. The nose is intense and refined, combining white flowers, ripe citrus, juicy pear, flinty minerality and a subtle buttery note. On the palate, the wine is ample and silky, with a harmonious structure supported by fine acidity and pronounced minerality. Flavours linger on and on, with saline nuances and a vibrant finish, typical of great Caillerets wines.

FOOD PAIRINGS

This Chassagne-Montrachet Premier Cru Les Caillerets pairs beautifully with refined dishes: pan-seared scallops, sole meunière, morel mushroom risotto, Bresse chicken in cream sauce, roasted lobster, or a soft-ripened cheese such as Chaource.