



# DOMAINE MARC COLIN

AOP Chassagne-Montrachet  
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 Chatenièrre. 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

Sourced from a carefully selected parcel within the Chassagne-Montrachet appellation, "Margot" reflects the elegant and precise style for which Domaine Marc Colin is renowned. This wine showcases Chardonnay in a both generous and taut expression, revealing the full richness of its terroir.

## TERROIR

The vines are rooted in clay-limestone soils scattered with fine stones, benefiting from south and south-east exposure, which ensures complete ripening of the grapes while preserving freshness and balance. The temperate semi-continental climate, marked by cool nights, helps maintain aromatic vibrancy and structural finesse.

## IN THE VINEYARD

In the vineyard, the estate practices meticulous viticulture: mechanical soil management, strict yield control, exclusively manual harvesting, and rigorous sorting of the grapes. These methods guarantee healthy, concentrated fruit, the essential foundation for producing precise and expressive wines.

## WINEMAKING

In the cellar, winemaking is carried out with respect for both fruit and terroir. After gentle pressing, fermentation takes place in oak barrels with a measured proportion of new wood, at controlled temperatures.

## AGEING

Ageing lasts 12 months on fine lees with moderate *bâtonnage*, giving the wine volume and complexity while preserving its mineral tension.

## SERVING

Serve between 11 and 13°C (52–55°F).

## AGEING POTENTIAL

5 to 10 years

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## TASTING

In the glass, the wine displays a pale yellow colour with golden highlights, bright and limpid. The nose opens with aromas of white flowers, peach, pear, and citrus, accented by a buttery touch and light grilled notes. The palate is ample and silky, balanced by fine acidity that brings freshness and length. The finish is persistent and elegant, revealing a subtle minerality typical of Chassagne's finest terroirs.

## FOOD PAIRINGS

Chassagne-Montrachet "Margot" pairs beautifully with refined dishes such as noble fish in a light sauce, pan-seared scallops, chicken in cream sauce, mushroom risotto, or soft-ripened cheeses such as well-aged Brie de Meaux.