Domaine Bruno Colin

AOP Chassagne-Montrachet Premier Cru Les Vergers, Blanc, 2022

PRESENTATION
Coming from a lineage of winemakers established in Chassagne-Montrachet for several generations, Bruno Colin gained his independence in 2003 to create his own estate. With 8.75 hectares spread over 30 plots, he works with exceptional terroirs mainly located in Premier Crus of Chassagne-Montrachet, Puligny-Montrachet, and Santenay. His approach stands out for meticulous and sustainable viticulture, with careful soil work and controlled yields to fully express the richness of Burgundian terroirs. Unlike other winemakers in the Côte de Beaune who favor heavily wooded aging, Bruno Colin prefers a measured use of barrels, on average using 20 to 30% new wood to preserve the identity and minerality of the wines. His precise and elegant whites display a beautiful aromatic complexity with notes of white-fleshed fruits, hazelnut, and a subtle buttery touch. His more confidential reds seduce with their finesse and balance. True to his philosophy, Bruno Colin produces wines that faithfully reflect the uniqueness of each climate.

VARIETAL
Chardonnay 100%

LOCATION
A plot of 0.33 hectares in the locality known as "Les Pasquelles".
Age of vines: 40 years old

TERROIR
On a clay-limestone soil.

IN THE VINEYARD
Organic farming. Mechanical soil work, plowing. Harvest: Manual with sorting in the vineyard.

HARVEST
Hand picking with sorting in the vineyard.

AGEING
A 12-month aging in 350-liter barrels (15 to 20% new barrels) and 4 to 6 months in tanks before bottling.

SERVING
12-13°C" translates to "12-13°C" in English.

AGEING POTENTIAL
10 to 15 years

TASTING
Domaine Bruno Colin's Chassagne-Montrachet Premier Cru Les Vergers 2022 displays a bright, luminous pale gold colour. The elegant and precise nose combines white flowers, ripe citrus and white-fleshed fruits, enhanced by subtle toasted and mineral nuances. On the palate, the Chardonnay beautifully balances generosity and tension, with a silky texture supported by vibrant freshness. The finish is long, saline and persistent, revealing the remarkable finesse of this Premier Cru.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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FOOD PAIRINGS

Its refined richness and freshness make it an ideal partner for sophisticated cuisine. It pairs beautifully with seared scallops in brown butter, roasted turbot with a citrus sauce, or Bresse chicken with morel mushrooms. It is equally elegant alongside mature Comté. For a sweet pairing, a lightly sweetened pear and almond tart beautifully complements the wine's delicate texture and refined fruit character.

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