

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Chassagne-Montrachet Premier Cru Morgeot
White



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

Covering a total area of 58 hectares, larger than Clos de Vougeot, it is the largest 1er Cru on the Côte Viticole, and includes no fewer than 21 different lieux-dits, which may appear on their own or be grouped together under the "Morgeot" appellation.

Age of vines: 65 years old

TERROIR

On clay-limestone soil.

IN THE VINEYARD

Organic farming. Mechanical tillage and ploughing.

HARVEST

Hand-harvested and sorted on the vine.

AGEING

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

SERVING

12-13°C

AGEING POTENTIAL

10 to 15 years

TASTING

This wine is distinguished by its finesse and starts out on the reserve. It expresses great minerality with a full-bodied palate, combining power and roundness after several years of cellaring. It is full-bodied, fresh and long-lasting.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



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FOOD PAIRINGS

This white wine pairs perfectly with seafood such as fresh oysters, seared scallops and grilled langoustines, which sublimate its creamy texture and minerality. Fish in a light sauce, such as turbot with beurre blanc or sole meunière, enhance its freshness and balance. White meats, such as chicken with cream and morel mushrooms or veal blanquette, accentuate its richness and depth on the palate. Soft cheeses, such as truffled Brie or Camembert, harmonize perfectly with its buttery, floral aromas. For a sweet touch, try a pear tart or almond cake.

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