



DOMAINE MARC COLIN

AOP Bourgogne Chardonnay
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

From the emblematic terroirs of Burgundy, this Bourgogne Chardonnay from the Les Régionales range perfectly showcases Domaine Marc Colin's expertise in delivering a pure and elegant expression of this grape variety.

TERROIR

The vines flourish in clay-limestone soils with south and south-east exposure, allowing Chardonnay to develop a natural balance between aromatic richness and freshness. The region's temperate semi-continental climate, with its pronounced day-night temperature variations, encourages slow and even ripening of the grapes.

IN THE VINEYARD

Important stages from vine to harvest include meticulous soil work, sustainable viticultural practices, careful yield control and manual harvesting to ensure optimal grape quality. Vineyard management is focused on maintaining the health and balance of the vines while preserving the expression of the terroir.

WINEMAKING

Vinification is conducted with precision and respect for the fruit. After gentle pressing, fermentation takes place in stainless steel vats and/or oak barrels at controlled temperature, preserving freshness and aromatic finesse.

AGEING

Ageing lasts an average of 8 to 12 months on fine lees, adding complexity and texture while maintaining a lively, taut structure. Judicious use of oak enriches the aromatic palette without overshadowing the terroir's expression.

SERVING

Serve between 10 and 12°C (50–54°F) to reveal its full complexity.

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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



DOMAINE MARC COLIN

AOP Bourgogne Chardonnay
White

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

TASTING

In the glass, the colour is pale yellow with golden highlights, bright and limpid. The nose displays refined aromas of white flowers, ripe citrus, peach and pear, supported by a delicate buttery note and a hint of toast. On the palate, the attack is generous and precise, the texture silky, balanced by a characteristic mineral freshness. Flavours of white-fleshed fruit linger on the finish, enhanced by a subtle note of hazelnut and a saline touch, a hallmark of its Burgundian origin.

FOOD PAIRINGS

This versatile wine pairs elegantly with a variety of dishes. It is ideal with mushroom risotto, Bresse chicken in cream sauce, sole meunière, vegetable tian, or a soft cheese platter featuring Brillat-Savarin.