Domaine Bruno Colin

AOP Chassagne-Montrachet Premier Cru La Maltroie, Red

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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
Pinot Noir 100%

LOCATION
A 0.14-hectare plot in the lieu-dit "Ez Crets".
La Maltroie is believed to derive from Martroi, itself from Marturetum, suggesting the site of an ancient necropolis.
Age of vines: 65 years old

TERROIR
Clay-limestone soil.

IN THE VINEYARD
Organic farming. Mechanical soil work and ploughing.

HARVEST
Manual harvest with sorting in the vineyard, followed by sorting on a vibrating table.
100% destemmed.

WINEMAKING
Approximately 15 days of vatting with minimal intervention.

AGEING
Aged for 12 months in 350-litre oak barrels (15 to 20% new), followed by 4 to 6 months in tank before bottling.

SERVING
Serving temperature: 14–15°C

AGEING POTENTIAL
10 to 15 years

TASTING
Chassagne-Montrachet Premier Cru La Maltroie, Rouge is an elegant red wine with a deep ruby robe. On the nose, it reveals complex aromas of ripe red fruits, black cherry, and subtle hints of undergrowth and spice. The palate offers a well-balanced tannic structure, silky texture, and impressive length. It showcases remarkable depth and complexity, with black fruit notes and a spicy finish. A refined wine, ideal for pairing with gourmet cuisine.

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FOOD PAIRINGS

This red wine, with notes of ripe red fruits, black cherry, and subtle touches of underbrush and spice, pairs perfectly with grilled or roasted red meats such as beef tenderloin, duck breast, or leg of lamb. Braised dishes like beef bourguignon or coq au vin will emphasize its depth and complexity. Aged cheeses such as Brie de Meaux or Époisses create a beautiful harmony with its fruity and spicy profile. For a sweet touch, a red fruit tart or cherry clafoutis will round out the experience with elegance an unforgettable gastronomic pairing.

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