



# DOMAINE MARC COLIN

AOP Bourgogne Aligoté  
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

Aligoté 100%

## TERROIR

The vines of Domaine Marc Colin take root in clay-limestone soils with a south-east exposure, ideal for expressing the freshness and natural tension of the grape variety. The temperate semi-continental climate encourages slow, balanced ripening, preserving the wine's aromatic vibrancy and fruit finesse.

## WINEMAKING

Vinification is carried out with particular care to preserve the purity of the aromas. Gentle pressing precedes fermentation in stainless steel vats at low temperature, capturing all the freshness and aromatic precision.

## AGEING

Maturation lasts 6 to 10 months on fine lees, giving the wine extra roundness and complexity while maintaining its straight, vibrant profile. Bottling is deliberately early to preserve a lively, refreshing style.

## SERVING

To fully enjoy its qualities, serve between 8 and 10°C (46–50°F), without decanting for recent vintages.

## AGEING POTENTIAL

3 to 5 years

## TASTING

Visually, the wine displays a pale yellow colour with silver highlights, bright and limpid. The nose is precise and appealing, combining fresh lemon, green apple, white flowers and a subtle iodine note. On the palate, the attack is crisp and lively, supported by balanced acidity. The texture remains fine and taut, carried by citrus aromas — lemon and grapefruit — followed by a saline touch and a hint of almond on the finish. The length asserts itself in a zesty, mineral register, a true signature of the terroir.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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## FOOD PAIRINGS

A perfect partner for seafood, this Bourgogne Aligoté shines with oysters, whelks or grey shrimp. It also pairs beautifully with delicate fish such as sole meunière, sea bream ceviche or seabass sashimi. As a starter, it works wonderfully with fresh goat's cheese with herbs, citrus tabbouleh or asparagus vinaigrette. Fans of Burgundian tradition will enjoy it alongside jambon persillé, snails or gougères. Served as an aperitif, it can be enjoyed on its own or as a kir with artisan crème de cassis.

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