



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Chassagne-Montrachet Premier Cru Blanchot dessus
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

Located at the foot of the Grand Cru "Montrachet", slightly downhill in a small triangular hollow. This Premier Cru appellation nearly achieved Grand Cru status under the name "Blanchot-Bâtard-Montrachet", just like its neighboring vineyard "Les Criots", which became Grand Cru under the name "Criots-Bâtard-Montrachet" by the decree of July 31, 1937. The total surface area is only 1.17 hectares.

Age of vines: 50 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Organic cultivation. Mechanical soil work and ploughing.

HARVEST

Manual harvest with sorting done directly in the vineyard.

WINEMAKING

Key steps from harvest to bottling.

AGEING

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

SERVING

Serving temperature: 12-13°C

AGEING POTENTIAL

10 to 15 years

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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TASTING

Chassagne-Montrachet Premier Cru Blanchot Dessus, White, is an exceptional white wine revealing a bright golden robe. On the nose, it offers refined aromas of white flowers, white-fleshed fruits such as pear and peach, along with notes of brioche and toasted almond. On the palate, this wine displays remarkable richness and elegance, with a creamy texture and beautiful minerality. It shows impressive depth and length, supported by well-balanced acidity. A complex and harmonious wine, perfect for special occasions.

FOOD PAIRINGS

Seafood such as pan-seared scallops or gratinéed oysters elevate the wine's floral aromas and creamy texture. Lightly sauced fish dishes, like turbot with beurre blanc or sole meunière, highlight its minerality and richness. White meats, such as chicken with cream and morels or a classic veal blanquette, enhance its complexity. Soft cheeses, including truffled Brie and Camembert, pair beautifully with its buttery notes. Finally, desserts like pear tart or almond cake elegantly complement this wine.

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