

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Chassagne-Montrachet
Red**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

0.83 hectares in 4 different "lieux-dits": Bataudes, En l'Ormeau, Bouchon de Corvée and Les Houillères.

Age of vines: 65 years old

TERROIR

On clay-limestone soil.

IN THE VINEYARD

Organic farming. Mechanical tillage and ploughing.

HARVEST

Hand-picked, sorted on the vine and then on a vibrating sorting table. 100% destemmed.

WINEMAKING

Vatting for two weeks with minimum intervention.

AGEING

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

SERVING

14-15°C

AGEING POTENTIAL

5 to 10 years

TASTING

Ripe fruit aromas. Concentrated and unctuous on the palate, this wine has character. Good ageing potential.

FOOD PAIRINGS

A fine match for poultry, veal and pork. But also beef and duck.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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