



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BRUNO COLIN

AOP Chassagne-Montrachet Premier Cru Les Chenevottes  
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

Bordering the village of Saint-Aubin, "Les Chenevottes" derives its name from Chenevières, an old French term referring to former hemp-growing plots.

Age of vines: 45 years old

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Organic farming. Mechanical soil work and ploughing.

## HARVEST

Manual harvest with grape selection directly in the vineyard.

## WINEMAKING

Key stages from harvest to bottling.

## AGEING

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

## SERVING

Serving temperature: 12–13°C

## AGEING POTENTIAL

10 to 15 years

## TASTING

With an intensely fruity nose marked by exotic fruit notes, this wine is powerful, sensual, and voluptuous on the palate. It is precise and well-defined, offering a long, refreshing finish.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This white wine stands out with notes of white-fleshed fruits, floral aromas, and subtle spice. It pairs beautifully with seafood such as gratinéed oysters or pan-seared scallops, enhancing its creamy texture and minerality. Lightly sauced fish like sole meunière or turbot with beurre blanc complement its freshness and balance. White meats such as chicken with cream and morels, or veal blanquette, highlight its depth and richness. Soft cheeses, including truffled Brie or Camembert, harmonize with its buttery and floral character. For dessert, pear tart or almond cake makes a refined and elegant match.

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