



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Puligny-Montrachet Premier Cru Les Demoiselles
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

The climat "Le Cailleret", located adjacent to the prestigious Grand Cru Montrachet, spans just 0.5 hectares. This Premier Cru is exceptionally rare, with only four owners sharing its production.

Age of vines: 5 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Organic farming practices. Mechanical soil work and ploughing.

HARVEST

Manual harvest with sorting directly in the vineyard.

AGEING

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

SERVING

Serving temperature: 12-13°C

AGEING POTENTIAL

10 to 15 years

TASTING

This is a highly elegant white wine with a bright golden hue. The nose reveals complex and refined aromas of white flowers and white-fleshed fruits such as pear and peach, with subtle notes of brioche and toasted almond. On the palate, the wine is both rich and precise, offering a creamy texture and remarkable minerality. It displays exceptional depth and length, supported by perfectly balanced acidity. A complex, harmonious, and refined wine, ideal for special occasions and gourmet meals..

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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 elegant white wine pairs beautifully with seafood such as pan-seared scallops, fresh oysters, or grilled langoustines, all of which highlight its creamy texture and minerality. Lightly sauced fish like turbot with beurre blanc or sole meunière elevate its freshness and balance. White meats such as chicken with cream and morels or veal blanquette enhance its richness and depth. Soft cheeses like truffled Brie or Camembert harmonize with its buttery, floral notes. For dessert, a pear tart or almond cake will perfectly complement this refined wine.

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