



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BRUNO COLIN

AOP Chassagne-Montrachet Premier Cru Les Vergers  
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

A 0.33-hectare plot in the lieu-dit "Les Pasquelles".  
Age of vines: 40 years old

## TERROIR

Clay-limestone soil.

## IN THE VINEYARD

Organic farming. Mechanical soil work and ploughing.  
Manual harvest with grape selection in the vineyard.

## HARVEST

Manual harvest with sorting directly in the vineyard.

## 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

This wine stands out for its precision and finesse, with aromas of almond, hazelnut, and fresh fruits. It is complete, harmonious, and elegant, offering lovely freshness. It strikes a perfect balance between aromatic richness and vibrant acidity. This wine is approachable in its youth and ages beautifully.

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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 refined white wine pairs wonderfully with seafood such as fresh oysters, pan-seared scallops, and grilled langoustines, enhancing its creamy texture and freshness. Lightly sauced fish like turbot with beurre blanc or sole meunière elevate its balance and complexity. White meats such as chicken with cream and morels or veal blanquette accentuate its depth and refinement. Soft and creamy cheeses, like truffled Brie or Camembert, match perfectly with its buttery and floral aromas. For a sweet touch, pair it with a pear tart or almond cake.

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