



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Chevalier-Montrachet Grand Cru
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 in the commune of Puligny-Montrachet, the Chevalier-Montrachet appellation covers a total surface area of 7.5 hectares.

Age of vines: 65 years old

TERROIR

Clay-limestone.

IN THE VINEYARD

Organic farming. Mechanical tillage and ploughing.

HARVEST

Hand-harvested and sorted on the vine.

AGEING

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

SERVING

12-13°C

AGEING POTENTIAL

Over 15 years

TASTING

Chevalier-Montrachet Grand Cru, Blanc is an exceptional white wine with a brilliant golden color. On the nose, it reveals complex aromas of white flowers, white-fleshed fruits such as pear and peach, and subtle notes of hazelnut and butter. On the palate, this wine is rich and opulent, with a silky texture and beautiful minerality. It offers great depth and remarkable length on the palate, underpinned by perfectly balanced acidity. It's a refined, elegant wine that perfectly represents the prestigious terroir of Chevalier-Montrachet.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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FOOD PAIRINGS

Seafood such as grilled langoustines or pan-fried scallops are a perfect match for its mineral notes. Fish in a light sauce, such as roasted sea bass with a beurre blanc sauce or sole meunière, highlight its silky texture. White meats, such as chicken with cream and morel mushrooms or veal with lemon sauce, accentuate its richness and depth on the palate. For cheeses, soft, creamy varieties such as truffled Brie or raw-milk Camembert harmonize wonderfully with its buttery aromas. Finally, for a sweet pairing, a pear tart, peach melba or almond cake elegantly complements this grand cru.

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