

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE BRUNO COLIN

AOP Saint-Aubin Premier Cru Le Charmois
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 small 0.17-hectare plot.
Age of vines: 65 years old

TERROIR

Clay-limestone soil.

IN THE VINEYARD

Organic farming. Mechanical soil work and ploughing.

HARVEST

Manual harvest with grape 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 tank before bottling.

SERVING

Serving temperature: 12-13°C

AGEING POTENTIAL

5 to 10 years

TASTING

Saint-Aubin Premier Cru Le Charmois is a refined white wine with a bright golden robe. On the nose, it reveals delicate aromas of white flowers, pear, and peach, with subtle hints of hazelnut and minerality. The palate is elegant and polished, offering a creamy texture and lovely freshness. It shows remarkable depth and length, supported by well-balanced acidity. A harmonious and complex wine, perfect for pairing with delicate dishes and celebrating special moments.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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

This elegant white wine pairs beautifully with seafood such as fresh oysters and pan-seared scallops, which highlight its creamy texture and freshness. Lightly sauced fish like turbot with beurre blanc or sole meunière enhance its complexity and balance. White meats such as chicken with cream and morels or veal blanquette accentuate its depth and refinement. Soft cheeses, including truffled Brie or Camembert, pair perfectly with its buttery and floral notes.

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