



**DVP**

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE BRUNO COLIN

AOP Maranges Premier Cru La Fussière  
Red



## 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

Pinot Noir 100%

## LOCATION

A 0.41-hectare plot located in the village of Dezize-Les-Maranges.  
Age of vines: 40 years old

## TERROIR

White, stony soils resting on blue marl.

## IN THE VINEYARD

Organic farming. Mechanical soil work and ploughing.

## HARVEST

Manual harvest with sorting done first in the vineyard, then on a vibrating sorting table.  
100% destemmed.

## WINEMAKING

Fermentation lasts around fifteen days with minimal intervention.

## AGEING

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

## SERVING

Serving temperature: 14–15°C

## AGEING POTENTIAL

5 to 10 years

## TASTING

This wine opens with a powerful nose, revealing aromas of red berries and forest floor. On the palate, it is round and fleshy, yet structured and robust, finishing with a distinctive flinty minerality. A delicate, elegant, and truly indulgent wine.

### D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE  
TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This red wine, with its round, fleshy mouthfeel and robust structure, pairs beautifully with grilled or roasted red meats such as duck breast, beef tenderloin, or leg of lamb. Slow-cooked dishes like coq au vin or beef stew highlight its complexity and depth. Aged cheeses, including Brie de Meaux or Époisses, complement its fruity character and strength. For a sweet touch, red fruit tart or cherry clafoutis will harmonize wonderfully, offering a rich and elegant gastronomic experience.

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