



Domaine Bruno Colin, Chassagne-Montrachet Blanc 1er Cru, Morgeot, Burgundy, France, '2024'

Product code: `6321

PRODUCER PROFILE

Creating his first vintage in 2004 after the decision to split the family domaine three ways, Bruno Colin cultivates vines in the Côte de Beaune's most prestigious appellations, covering 8.55ha in the communes of Chassagne-Montrachet, Puligny-Montrachet, Saint-Aubin, Santenay and Dezezeles-Maranges.

His stated philosophy is: "Each vinification is an interpretation of a vintage and a terroir; all of our wines are vinified in the same way in order to reflect the differences between our parcels."

VITICULTURE

Chassagne Montrachet Morgeot is a truly classic expression of White Burgundy. Crafted from meticulously cultivated grapes, from the esteemed Premier Cru Morgeot vineyard, planted in 1963 and well known for its limestone-rich soils which contribute to the wine's structure. Bruno combines a modern approach with traditional techniques, preserving its historic integrity whilst allowing the terroir to show.

WINEMAKING

Harvested manually with selective sorting in the vineyards. Aged for 12 months in 350 liter barrels (15 to 20% new barrels) and 4 to 6 months in vats before bottling

TASTINGNOTE

Characterised by its finesse, this wine is quite reserved in its youth. It develops a mineral structure and powerful, round palate after a few years in the bottle. Full and rich with plenty of freshness and a long, lingering finish.

FOOD MATCHING

A versatile food pairing wine. Its richness and depth make it an ideal complement to Pan seared Scallops, creamy Chicken Fricassee.



TECHNICAL DETAILS

Varieties:

Chardonnay 100%

Vegetarian

Producer works organically

Features

ABV: 12.8%

Colour: White

Oak Ageing

Time: 12 Months

Type: 350 Litre Barrels

% wine oaked: 100

% new oak: 15

Style: Still wine

Case Size: 6 x 75cl

[View online](#) or email orders@alliancewine.com