Domaine Bruno Colin, Chassagne-Montrachet Blanc, Burgundy, France, 2023

Product code: 6322

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 Dezize-les-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

From around 1.71 hectares of vines across 9 different areas: En Journoblot, Voillenots, Poirier du Clos, Les Beuttes, Puits Merdreaux, La Canotte, La Platière, Les Benoites, Le Chêne, the vineyards range in age but the earliest was planted in 1955 and the latest in 2016.

WINEMAKING

Manual harvest 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

Pure with a bright yellow hue. An intensely fruity, expressive and generous wine. The palate is round and fleshy with aromas of yellow citrus fruits as well as peach, apricot and Mirabelle plum. A rich and indulgent wine with good texture that can be enjoyed in its youth.

FOOD MATCHING

With its bright acidity and citrus notes this will pair well with delicate seafood, shellfish, and white fish, especially those prepared simply or with light sauces.

TECHNICAL DETAILS

Varieties:
Chardonnay 100%

Features:
Vegetarian
Producer works organically

ABV:
13%

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

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