



## KERMIT LYNCH WINE MERCHANT

### BRUNO COLIN

Country: France

Region: Burgundy

Appellation(s): Bourgogne, Saint-Aubin, Chassagne-Montrachet, Puligny-Montrachet, Maranges, Santenay

Producer: Bruno Colin

Founded: 2003

Annual Production: 5,000

Farming: Lutte Raisonnée

Website: [www.domaine-bruno-colin.com](http://www.domaine-bruno-colin.com)



Michel Colin was the third generation in his family to grow grapes in Burgundy within the prestigious Côte de Beaune. When he retired in 2003, he handed the property over to his sons, Philippe and Bruno, who split the holdings between them to bottle under separate labels. With the help of his wife, Stéphanie, Bruno farms eight hectares of land, in thirty different parcels scattered over five communes, with sometimes as little as just a few rows per parcel. To farm under these circumstances is quintessentially Burgundian, where the old Napoleonic codes of inheritance (evolved from Roman law) divide property equally among offspring. Parcels farmed by any one family continue to get smaller and smaller as they are distributed among relatives.

He bottles Chassagne-Montrachet, Puligny-Montrachet, Saint-Aubin, Santenay, and Maranges. In the old family winery in the center of the village of Chassagne-Montrachet, he vinifies nineteen cuvées separately, *twelve* of which are *premier cru*! He uses traditional vinification methods and ages his wines anywhere from twelve to eighteen months in barrel, though he tends to vinify each parcel in a similar fashion. Bruno's style shows beautiful balance, both aromatically and texturally, while showcasing the delicate minerality and nuanced complexity of each vineyard.



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## BRUNO COLIN (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Bourgogne Aligoté	Aligoté	30 years	Clay, Limestone	.23 ha
Bourgogne Chardonnay	Chardonnay	21 years	Clay, Limestone	.37 ha
Saint-Aubin 1 <sup>er</sup> Cru <i>Le Charmois</i>	Chardonnay	50 years	Clay, Limestone	.18 ha
Chassagne-Montrachet	Chardonnay	25 years	Clay, Limestone	.81 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Les Chaumées</i>	Chardonnay	25 years	Clay, Limestone	.42 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Chenevottes</i>	Chardonnay	32 years	Clay, Limestone	.09 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>La Maltroie</i>	Chardonnay	30 years	Clay, Limestone	.41 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Morgeot</i>	Chardonnay	48 years	Clay, Limestone	.42 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>La Boudriotte</i>	Chardonnay	50 years	Clay, Limestone	.24 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>En Remilly</i>	Chardonnay	51 years	Clay, Limestone	.23 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Les Vergers</i>	Chardonnay	35 years	Clay, Limestone	.34 ha
Chassagne-Montrachet 1 <sup>er</sup> Cru <i>Blanchot Dessus</i>	Chardonnay	35 years	Clay, Limestone	.13 ha
Puligny-Montrachet 1 <sup>er</sup> Cru <i>La Truffière</i>	Chardonnay	42 years	Clay, Limestone	.5 ha
Bourgogne Pinot Noir	Pinot Noir	32 years	Clay, Limestone	.62 ha
Chassagne-Montrachet Rouge “Vieilles Vignes”	Pinot Noir	37 years	Clay, Limestone	1.8 ha
Chassagne-Montrachet Rouge 1 <sup>er</sup> Cru <i>La Maltroie</i>	Pinot Noir	45 years	Clay, Limestone	.14 ha
Maranges 1 <sup>er</sup> Cru <i>La Fussière</i>	Pinot Noir	25 years	Clay, Limestone	.42 ha
Santenay “Vieilles Vignes”	Pinot Noir	52 years	Clay, Limestone	.71 ha
Santenay 1 <sup>er</sup> Cru <i>Les Gravières</i>	Pinot Noir	23 years	Clay, Limestone	.39 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres



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## BRUNO COLIN (continued)

### VITICULTURE / VINIFICATION

#### White Wines:

- Fermentation is 100% natural
- Vinified in temperature-controlled *caves*
- Wines aged in 1/3 new oak
- Bourgogne Aligoté is aged for 10 months in stainless steel tank
- Bourgogne Chardonnay comprised of parcels *Les Craie* and *Pleuraine*, classified AOC Bourgogne vineyards
- Bourgogne Chardonnay, Chassagne-Montrachet, Saint-Aubin *1er Cru Le Charmois* are raised in barrel for 12 months before bottling
- All *premier cru* Chassagne-Montrachet and Puligny-Montrachet are raised in barrel for 18 months before bottling

#### Red Wines:

- Fermentation is 100% natural
- Reds are 100% de-stemmed with a 20-day maceration
- Wines aged in 1/3 new oak
- Bourgogne Pinot Noir comprised of parcels *Grands Champs* (Chassagne-Montrachet) and *Grand Près* (Santenay), classified AOC Bourgogne vineyards
- Bourgogne Pinot Noir is raised in barrel for 12 months before bottling
- All other red wines are aged in barrel for 18 months before bottling