



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



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.



KERMIT LYNCH WINE MERCHANT

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 ^{er} Cru <i>Le Charmois</i> | Chardonnay | 50 years | Clay, Limestone | .18 ha |
| Chassagne-Montrachet | Chardonnay | 25 years | Clay, Limestone | .81 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>Les Chaumées</i> | Chardonnay | 25 years | Clay, Limestone | .42 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>Chenevottes</i> | Chardonnay | 32 years | Clay, Limestone | .09 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>La Maltroie</i> | Chardonnay | 30 years | Clay, Limestone | .41 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>Morgeot</i> | Chardonnay | 48 years | Clay, Limestone | .42 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>La Boudriotte</i> | Chardonnay | 50 years | Clay, Limestone | .24 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>En Remilly</i> | Chardonnay | 51 years | Clay, Limestone | .23 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>Les Vergers</i> | Chardonnay | 35 years | Clay, Limestone | .34 ha |
| Chassagne-Montrachet 1 ^{er} Cru <i>Blanchot Dessus</i> | Chardonnay | 35 years | Clay, Limestone | .13 ha |
| Puligny-Montrachet 1 ^{er} Cru <i>La Truffière</i> | Chardonnay | 42 years | Clay, Limestone | .5 ha |
| Bâtard-Montrachet <i>Grand Cru</i> | Chardonnay | N/A | Clay, Limestone | N/A |
| Chevalier-Montrachet <i>Grand Cru</i> | Chardonnay | Planted in 1962 | Clay, Limestone | .4 ha |
| Bourgogne Pinot Noir | Pinot Noir | 32 years | Clay, Limestone | .62 ha |
| Chassagne-Montrachet <i>Rouge</i> "Vieilles Vignes" | Pinot Noir | 37 years | Clay, Limestone | 1.8 ha |
| Chassagne-Montrachet <i>Rouge</i> 1 ^{er} Cru <i>La Maltroie</i> | Pinot Noir | 45 years | Clay, Limestone | .14 ha |
| Maranges 1 ^{er} 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 ^{er} Cru <i>Les Gravières</i> | Pinot Noir | 23 years | Clay, Limestone | .39 ha |

* "ha"=hectares; one hectare equals roughly two and a half acres



KERMIT LYNCH WINE MERCHANT

BRUNO COLIN (continued)

VITICULTURE / VINIFICATION

White Wines:

- Fermentation is 100% natural
- Vinified in temperature-controlled tanks
- Wines aged in 25% 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
- *Premier Cru* Chassagne-Montrachet and Puligny-Montrachet and *Grand Cru* Bâtard-Montrachet and Chevalier-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