## DOMAINE MARC COLIN PULIGNY-MONTRACHET « ENSEIGNIÈRES »



Born in 1944, Marc Colin established his domaine in 1970, from vineyards inherited by him and his wife, Michèle. The domaine now totals 19 ha. They have always made wines of great finesse and opulence. The Colin's first son, Pierre-Yves, took over the winemaking duties in 1995, and left to pursue his own domaine (Pierre-Yves Colin-Morey) with wife, Caroline Morey in 2002, but not without first updating the winery, investing in new equipment and improving the vineyard management. Today the domaine is ably run by brothers Joseph and Damien, and sister Caroline. Damien is responsible for the winemaking and aging,

Joseph tends to the vineyards, and Caroline the sales bureau. Joseph farms as organically as possible but refuses to be hamstrung by dogmatically following any viticulture or winemaking philosophy. Damien Colin is always seeking finesse and balance; he wants the wine to speak of the vineyards from which they come and has a gentle hand with new oak. He uses only the wild yeast from each vineyard and there is zero lees stirring. The result are stunning Burgundies coming from a devoted viticultural family with a lasting legacy.

Region:	Burgundy
Appellation:	Puligny-Montrachet Village
Owner:	Joseph, Damien, and Caroline Colin
Established:	1970
Farming Practices:	Sustainable
Soil:	Limestone and clay
Grape Varieties:	100% Chardonnay
Vineyard:	.89 ha (including the parcel in Trézin)
Age of Vines:	36 years

Vinification and Élevage: Grapes are harvested, sorted and pneumatically pressed. Fermentation and aging in barrique, 20% new, for 12 months. The wines are then transferred into stainless steel vat for 6 months, then bottled.

**About The Vineyard:** There are two "Les Encegnières" parcels- one in Chassagne-Montrachet (2.3 ha) that lies directly underneath Grand Cru Bâtard, and one in Puligny-Montrachet (9.12 ha) that lies directly beneath Grand Cru Bienvenue-Bâtard. Both are considered incredible sites with high active limestone contents.

**Tasting Notes:** Opulent wine with spices, flowers and tea arriving before apple, pear and circus fruit that has a baked quality.

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