DOMAINE MARC COLIN St. Aubin 1^{er} Cru « En Montceau »



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: St. Aubin 1^{er} Cru En Montceau **Owner:** Joseph, Damien, and Caroline Colin

Established: 1970

Farming Practices: Sustainable Soil: Limestone

Grape Varieties: 100% Chardonnay

Vineyard: .65 ha

Age of Vines: 26-40+ year old vines

Vinification and Élevage: Grapes are harvested, sorted and pneumatically pressed. Fermentation and aging in barrique, 15% new, for 10 months. The wines are then transferred into stainless steel vat for 6 months, then bottled.

About The Vineyard: Often this 3.43 ha 1er Cru is bottled under "Les Champlots 1er Cru" but Marc Colin considers the terroir unique enough to deserve it's own bottling. It is the lower part of Champlots and less steep.

Tasting Notes: Highly mineral with nose of wet stones, green apple and chalk. Fruit is shy, but the structure is beautiful and aging will reveal more supple, honeyed fruit.

