

# DOMAINE MARC COLIN

## CHASSAGNE-MONTRACHET 1<sup>ER</sup> CRU

### « LES CHAMPS GAINS »



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 wine-making 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Chassagne-Montrachet 1 <sup>er</sup> Cru Les Champs Gains
<b>Owner:</b>	Joseph, Damien, and Caroline Colin
<b>Established:</b>	1970
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Clay and limestone
<b>Grape Varieties:</b>	100% Chardonnay
<b>Vineyard:</b>	.45
<b>Age of Vines:</b>	25-55 years

**Vinification and Élevage:** Grapes are harvested, sorted and pneumatically pressed. Fermentation and aging in barrique, 15% new, for 12 months. The wines are then transferred into stainless steel vat for 6 months, then bottled.

**About the Vineyard:** “Les Champs Gains 1er Cru” totals 4.62 ha and lies mid-slope at the center of the appellation. It is a warm, protected site with relatively rich soils and known for producing opulent wines.

**Tasting Notes:** Precise and critic, with lemon pulp, orange peel and anise. A structured and commendable wine.

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