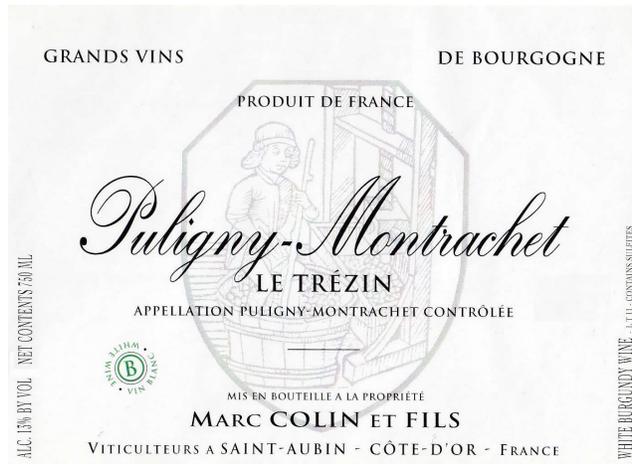


DOMAINE MARC COLIN

PULIGNY-MONTRACHET « LE TRÉZIN »



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.

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| Region: | Burgundy |
| Appellation: | Puligny-Montrachet Village |
| Owner: | Joseph, Damien, and Caroline Colin |
| Established: | 1970 |
| Farming Practices: | Sustainable |
| Soil: | Active limestone |
| Grape Varieties: | 100% Chardonnay |
| Vineyard: | .89 (Including Puligny-Montrachet parcel in Encegnières) |
| Age of Vines: | 32 years |

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: Le Trézin is a village lieu-dit of about 8 ha, the only village parcel to sit atop of the slope. It is surrounded by neighbors La Garenne 1er Cru and Sous Le Puits 1er Cru. Colin's version is often said to approach and exceed 1er Cru quality.

Tasting Notes: Intense and complex, with opulent fruit, and lacy streak of mineral and tons of stuffing.

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