



THERE IS NO SUBSTITUTE FOR QUALITY

MIS EN BOUTEILLE DANS NOS CAVES
MARC COLIN ET SES FILS
ELEVEURS A SAINT-AUBIN - CÔTE-D'OR - FRANCE

Domaine Marc Colin • Cote de Beaune

In 1994, when we opened 1990 "Saint-As" and 1992 "Chassagne-Ms" we drank and believed greatness. Twenty years later, this estate has not let us down and more importantly has continued to surprise us, in a nice way. Whenever there is a transition in power, there is anxiety. The generational bridge between old Colin and young Colin, made us a little leaner, our nails a little shorter. When Marc's oldest child moved-on in 2005 to focus on his own project, the needle of reputation was passed-on to Damien, Joseph, and Caroline. Just like people move-on, wine moves-on and something greater always lives ahead of the now.

Besides the natural evolution of older vines, there is less movement of wine in the cellar and older large barrels have replaced some new and small ones. Today, the wines of Domaine Marc Colin are more pure, centered and deliberate than their older shadows. In five years, they will be a little more of everything, and that is the excitement. Damien Colin spearheads the winemaking and farming, while his sister Caroline manages the business of the estate. Still guided by their father, Marc, this is the pinnacle of "family winery" with a fine address and an established career, yet continuously moving forward.

Bourgogne-Aligote "Prune et Gaspard"

Marc Colin's father, Pierre, planted these vines in the spring of 1946 in the lieu-dit of "La Combe" in Puligny-Montrachet. Severe pruning, horse-by-plow, and organic fertilizers keep their vines fit, giving wine of spiral depth and flavor. Aligoté is more stubborn than Chardonnay, it ripens later and is susceptible to mildew and rot. Yet, for a handful of top Burgundy estates, Aligoté is a tattoo of heritage and loyalty. Rightfully protective over their local vinous delicacy, the Colins were not eager to sell this wine to the US market. We're proud to say that we were the first to import the Colin's Aligoté. The fruit is pressed whole cluster, fermented with cellar yeast in neutral barrel, then remains in neutral barrel for over a year with minimal movement.

In the words of Damien and Caroline, "This wine captures what our grandfather and father taught us: small quantity, high quality and reflects its sense of place. We seek fruit, energy and nerve. Aromas of white flower and of course our beloved wild fennel, typical of the varietal. Our low yields and only natural acidity produce a lengthy mouth feel. We really like this wine, and we are pleased you have brought it to the USA." The wine features a neat twist, a new label "Prune-Gapsard." Same good juice, fresh new look in-honor of Damien Colin's young children.

VINS DE

BOURGOGNE

PRODUIT DE FRANCE

Bourgogne Aligoté

APPELLATION BOURGOGNE ALIGOTÉ CONTRÔLÉE



Prune et Gaspard

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