

BRUNO COLIN



PREMIER CRU - LA TRUFFIÈRE PULIGNY-MONTRACHET

Production Surface Area: The domaine cultivates 049 hectare on this appellation

Grape variety: 100% Chardonnay

Soil: Clay-limestone

Years of vine plantings: 1952 and 1987

Cultivation: Biological. The soils are worked and tilled mechanically.

Harvests: Manual with selective sorting in the vineyards.

Location: This plot is situated almost at the very top of the hillside, just below the Hameau de Blagny. This attractively-named appellation is cultivated on one of the smallest terroirs in Puligny (2.50 ha). It takes its name from the Truffe de Bourgogne (Burgundian truffle). Previously, in a time when there were less vineyards, the soils were very conducive to this type of mushroom.

Ageing: 12 months in 350 liter barrels (15 to 20% new barrels) and 4 to 6 months in vats before bottling.

Tasting: Golden hue and exceptional purity. A very precise wine. Mineral backbone and good complexity. The first nose is dominated by aromas of white flowers and licorice. The palate is full-bodied, smooth and rich with a delicate acidity that gives it a lively finish. This wine offers excellent ageing potential. Discreet peppery and woody notes evolve. Very persistent finish.

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