



Allen Meadows'

BURGHOUND.COM

The ultimate Burgundy reference

Domaine Marc Colin

2010 Chassagne-Montrachet "Chenevottes" 1er

1er Cru White 750 ml

Score: **90**

Tasted: Jun 01, 2012

Drink: 2015+

Issue: 47

Note: from 45+ year old vines

Producer note: Damian Colin explained that 2010 was a "traditional vintage in the sense that it produced wines of freshness and bright acidity. We began picking on the 18th of September and the fruit was so clean in both colors that there was essentially no sorting required. Potential alcohols were good at between 12.5 and 13.5% and thus there was basically no chaptalization. As is typical for us, we did no lees stirring though we did do a slightly longer élevage." Colin also noted that they have further reduced the amount of new wood for the whites, which now averages no more than 15 to 20%. (Robert Chadderdon Selections, 212/332.4999 N.Y., 510/638.5200 S.F.; Richards Walford & Co., Ltd., www.r-w.co.uk, UK, Bibendum Wine Ltd., www.bibendum-wine.co.uk, UK, A&B Vintners, UK, www.abvintners.co.uk, UK and Goedhuis & Co., www.goedhuis.com, UK).

Tasting note: A ripe but very fresh nose of both white and yellow orchard fruit aromas gives way to rich, round and overtly generous middle weight flavors that possess a fleshy mouth feel, all wrapped in a clean, dry and intense finish of very good if not truly exceptional complexity.



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