

The Ultimate Burgundy Reference

Issue 67

June 11, 2017

Domaine Marc Colin

Joseph Colin described 2015 as a vintage that "surprised us with its freshness given the very hot growing season and high fruit maturities. The season itself was relatively straightforward with no major problems to speak of and we began picking on the first of September and brought in super-clean and ripe fruit that averaged around 13% in terms of potential alcohols. From the very beginning our goal was to preserve as much freshness as we could and to this end we avoided stirring the lees, limited new wood to a maximum of 25% and in many cases we employed foudres that hold up to 30 hl. [A foudre of 30 hl is the equivalent of 13 regular Burgundian barrels.] Among our various terroirs I would say that those in St. Aubin were particularly successful and this is probably due to the fact that it was a bit cooler compared to Chassagne and Puligny." The domaine made wonderful 2014s and it has followed that success with some wonderful 2015s, many of which are worth considering. The 2015s were bottled between August 2016 and January 2017 using Diam 30 composite corks.

2015 St. Aubin "Les Combes" This is also quite floral with aromas of smoky white orchard fruit, citrus zest and a light touch of minerality. Once again there is fine volume to the rich and relatively full-bodied flavors yet the finish remains cool, clean and quite dry in the context of the vintage. This is really lovely juice and worth considering. **(Outstanding, Top Value, 92 pts)**

2015 St. Aubin "Sur le Sentier du Clou" A top note of citrus is present on the notably ripe yet agreeably fresh and airy aromas of pear, apple and white flowers. There is first-rate intensity on the mineral-driven medium-bodied flavors that display fine delineation on the clean, dry and well-balanced finish. This is really quite good and worth a look. **(Outstanding, 90 pts)**

2015 Chassagne-Montrachet "Chenevottes" A pungent nose combines notes of petrol, white flower, pear and a hint of nut oil. There is very fine richness and volume to the full-bodied flavors that possess an excellent level of dry extract that deliver a lovely sense of energy on the succulent and impressively complex finale. (**Outstanding, 92 pts**)

2015 Chassagne-Montrachet "Vide Bourse" There is enough reduction to dominate the underlying fruit today. The rich, powerful and concentrated flavors possess excellent size and weight along with ample muscle on the bold and intense finish. If there's a nit it's that this is presently not super complex (though neither is it simple) but the necessary material appears to exist such that better depth will very likely develop. (**Outstanding, 92 pts**)

2015 Chassagne-Montrachet "Champs Gain" Discreet wood frames ripe white orchard fruit, resin and soft earth aromas. There is admirable generosity to the extract-rich flavors that possess solid volume on the textured and beautifully long finish. This opulent effort is attractive but lacks the same depth as the best in the range. (**Outstanding , 90 pts**)

