



# Pierre-Yves Colin-Morey

## Burgundy (Chassagne-Montrachet)



Regarded as one of the young rising stars of Burgundy, Pierre-Yves Colin-Morey recently left his family Domaine, Marc Colin, where he established a solid reputation for his outstanding white wines. Pierre-Yves took control of a share of the family vineyards (Domaine Marc Colin) from 2006 vintage. His first vintages have been made from vineyards and growers that he works closely with buying the wine as must and aging the wines in barrels which he has supplied. If the resulting wines meet his standards the barrels of wine purchased are then matured in his own cold cellar below his house in Chassagne Montrachet. These wines are produced with natural yeasts, no lees stirring and no filtration that are built to age classically up to 10 years or more. *“Colin’s deep cold cave enables him to bottle late without filtration. Colin does no battonage and makes it clear that he doesn’t mind releasing wines that are “strict at the beginning”. “The temperature of the cellar descends to about 7 Celsius in winter, and that has almost the same effect on the wines as an acidification.” Steve Tanzer*

*“The quality Colin is achieving is starting to put him in an elite group and I suspect he will continue to improve. If so, Colin may soon rival for the best micro negociant in Burgundy specializing in whites.” Burghound.com July 2009*



**2007 Saint Aubin “Le Banc”**

**2007 Saint Aubin 1er cru “Les Combes”**

*“Pretty aromas of pear, citrus blossom and anise notes that lead to flavours that possess slightly better mid-palate density, all wrapped around a solid acid spine that keeps the focus ad allows the attractively complex finish to linger without heaviness.” 88 points Burghound.com July ‘09*

**2006 Saint Aubin 1er cru “La Chateniere”**

*“Pear and apple on the nose. Sweet, concentrated and spicy, with a distinct rocky character contributing to the wine’s tactile impression. The minerality gives this wine freshness.” 89 points Steve Tanzers International Wine Cellar Oct ‘08*

**2007 Meursault “Tillets”**

**2007 Meursault 1er cru “Les Charmes”**

*“Quite closed on the nose, hinting at lemon, apple and vanilla. Then fat, spicy and round on the palate, offering terrific texture for 2007. In fact this is a bit creamy and exotic-and less precise than the best ‘07s here.” 89-92 points Steve Tanzers International Wine Cellar Oct ‘08*

**2007 Chassagne Montrachet 1er cru “Les Baudines”**

*“Aromas of peach, honey, mint and wet stone. Round, lush and full, with the exotic honeyed richness contributing to the wine’s plump impression; this could hardly be more different in style from Colin’s Chenevottes. Finishes with saline and earthy notes.” 89-92 pts Steve Tanzers Int’l Wine Cellar Oct ‘08*

**2007 Chassagne Montrachet 1er cru “Les Chenevottes”**

*“Reticent aromas of lemon, lime, grapefruit and white pepper. Quite brisk and firmly built, in fact unusually tight for Chenevottes. Very minerally on the back end. This will require bottle aging.” 89-92 points Steve Tanzers International Wine Cellar Oct ‘08*

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Except where noted tasting notes below from Burghound.com July 2010

**2008 Saint Aubin “Le Banc”** Villages wines from an east facing vineyard located at the end of the valley above the village of St Aubin

**2008 Saint Aubin 1er cru ‘Les Combes’** From a north facing vineyard very close to Chassagne Montrachet. *“An expressive, cool and airy nose features mild SO<sub>2</sub>, lemon and stone hints that complement the racy, intense and delineated middle weight flavors that possess good cut and punch on the delicious and notably dry finish. Good quality here. 88/2012+”*

**2008 Saint Aubin 1er cru ‘La Chateniere’** From a south facing vineyard located not far from the Grand cru Le Montrachet. *“A more intensely floral nose also reveals hints of white peach and pear with a background touch of sulfur. The seductive, pure and mouth coating flavors possess ample amounts of dry extract that buffers the firm acid spine on the punchy but balanced and notably dry finish. 89/2013+”*

**2008 Puligny Montrachet ‘Le Trezin’** *“The altitude of this vineyard definitely is in evidence as the very cool green fruit and lemon zest nose is very much in keeping with the restrained character of the beautifully defined yet round and generous middle weight flavors that possess good drive and verve on the lingering finish. A very solid villages. (88-91)/2013+”*

**2008 Chassagne Montrachet 1er cru ‘La Maltroie’** *“A similar but slightly riper nose slides gracefully into the somewhat finer and even more detailed flavors that possess plenty of dry extract that bestows a seductive character to the mid-palate, all wrapped in a lemony, linear and energetic finish. This is balanced and harmonious and worth a look. (90-92)/2014+”*

**2008 Chassagne Montrachet 1er cru ‘Morgeot’**

**2008 Chassagne Montrachet 1er cru ‘Les Baudines’** (from 45 year old vines). *“An airy, cool and distinctly lemon-lime suffused nose also offers up notes of stone and saline that complements to perfection the intensely mineral-driven middle weight flavors that possess excellent precision on the explosive and palate staining finish. Baudines is, in my view, one of the under rated terroirs of Chassagne and this example only adds to that impression. (90-93)/2014+”*

**2008 Chassagne Montrachet 1er cru ‘Chenevottes’** *“Here too the sulfur is quite strong and renders the nose more difficult to read though it appears to offer an array of citrus nuances as well as being the first wine to display any overt wood influence. The medium weight plus flavors are rich, full and intense with good balance and excellent length. This should age well over the short to medium-term. (89-92)/2013+ ”*

**2008 Meursault ‘Les Vireuils’**

**2008 Meursault 1er cru ‘Charmes’** *“A slightly more elegant nose features ripe white peach, pear and lemon aromas that introduce the rich, full-bodied, intense and mouth coating flavors that, not surprisingly, possess more depth as well as more underlying material, all wrapped in an impressively long finish. This is very Charmes as it’s generous but classy. (90-92)/2014+”*

**2008 Meursault 1er cru ‘Perrieres’** *“Bright yellow. Musky pineapple and pink grapefruit dominate the nose. Less minerally than the 2007 today but very fresh, with an exhilarating juicy quality to the intense pineapple flavor. The minerality chimes in on the classically dry, long finish, which throws off sweet notes of ginger and fresh apple. This may be more pliant in the early going than Colin’s 2007. 91-94”* Steve Tanzer Oct. 2009

**2008 Corton Charlemagne Grand cru** *“(a 50/50 blend of Pernand and Aloxe). A reticent nose of lightly spiced green apple, white peach and white rose petal aromas leads to exceptional pure, detailed, tautly muscular and stony medium weight plus flavors that possess superb intensity and huge length on the mouth coating cuts-like-a-knife finish.(93-95)/2016+”*

*“Offers outstanding potential. 92-95”* Steve Tanzer Oct. 2009

**2008 Bienvenue Batard Montrachet Grand cru** *“(just two 350-liter barrels of this juice) Peach, ginger, honey and medicinal herbs on the nose, plus a more exotic suggestion of lichee. Dry and penetrating on the palate, but with a distinctly tactile quality to the flavors of pineapple and flowers. Today this comes across as more austere than the Corton-Charlemagne, which is probably not a bad thing for a 2008. 91-94”* Steve Tanzer Oct. 2009

