



Philippe Collotte

Burgundy (Marsannay)

Cotes de Nuits

Marsannay is a relatively new Burgundy appellation (created in 1987) but an ancient and well respected source of fine wine. It is situated on the southern outskirts of Dijon at the northern end of the Côte de Nuits. The producers of Marsannay have worked hard to establish its reputation after years of quasi-abandonment. The results of the last 10 to 15 years have been quite remarkable. There is now great value to be had in the wines of Marsannay.



While many of the Marsannay vineyards are relatively recently planted, Philippe Collotte has taken over the family holdings of fully mature vineyards ideally situated just above the village. He has also recently purchased some mature vineyards of about 40 years age in both Gevrey Chambertin and Chambolle-Musigny. This a source of very attractively

“Young Philippe Collotte is one of the several new stars of Marsannay”. Robert Parker The Wine Advocate June '07.

Rose 100% Pinot Noir

2007 Marsannay Rosé

A pale and delicate bone-dry rose made from 100% Pinot Noir. Wonderful perfume and finesse.

Red Wines 100% Pinot Noir

2007 Marsannay ‘Clos de Jeu’ (750ml) *“A muscular red, featuring black cherry, blackberry and mineral flavors, with a solid grip keeping it all focused. This has dimension and a long finish.”* Wine Spectator May 31 2010

“From 40 year old vines in an outstanding (and, I predict, some day well-known) site, Collotte’s 2007 Marsannay Le Clos de Jeu brims with bright red currant and sour cherry that put me in mind of 2008, and its fine-grained texture and saliva-inducing acidity come without any tart or hard strings attached.” 88pts Robert Parker—The Wine Advocate #189 June 2010

2006 Marsannay ‘Clos de Jeu’ (1500ml) From an ideally situated vineyard of 30+ year old vines in the middle of the slope just above the village. Bottled unfiltered. Excellent depth.

2006 Marsannay ‘Champsalomon’ *“Pure fruit flavors of black cherry, black currant and a touch of violet highlight this supple red. There’s a fine grain to the tannins, and this shows balance and moderate length. Best from 2010 through 2016.”* Wine Spectator 2009

2007 Gevrey Chambertin From 40 year old vines right next to 1er cru vineyards. 30% new oak used though this is the palest in colour with lovely fine perfume real finesse in the finely detailed tannins. Very attractive style.

2007 Chambolle Musigny ‘Vieilles Vignes’ From 42 year old vines just beneath 1er cru vineyards. *“Pungent with black currant, violet, mineral and black pepper notes, this red is complex and detailed. Its silky and refined, with well proportioned tannins and a lingering finish. Drink now through 2015.”* Wine Spectator Sept 10 2008
“Smoked meat, salt spray, and fading lilies and iris lend an unusual aromatic aura to Collotte’s 2007 Chambolle-Musigny Vieilles Vignes, with fresh red berries subtly tinged with vanilla and caramel from toasted oak managing to complement rather than disturb the flow of fruit into a long, saliva-inducing finish. This displays a dynamic interplay of mineral, floral, animal, and fruit elements, an immediacy, as well as a sheer energy that redeems the promise many 2007s had early on in barrel.”

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