

BRUNO COLIN

2020

PRECOCITY, UNIQUENESS, CONCENTRATION



An early start to the season.

As soon as lockdown hit in mid-March, so did the good weather. It lasted until mid-September. The vines benefitted from this and budburst started three weeks early.

Flowering also started early and gave hope to an abundant harvest. High temperatures in the summer, along with the lack of rainfall, resulted in a significant water deficit depending on the plot. This deficit created some concentration in the grapes, even some burning of those grapes facing the sun. This vintage mirrors Burgundian diversity more than any other.

A hot and sunny summer.

This hot, dry and very sunny summer was not necessarily bad news for all winegrowers; the vines for example benefitted greatly from these climatic conditions. This was the case in particular in Burgundy: 2020 is expected to be a great vintage.

A historical harvest.

Harvest began very early on 24 August at the domaine with optimal harvesting conditions.

The vinification went ahead unproblematically, and the grape quality was amazing. There were no diseases thanks to the lack of rain. The sorting tables were used only to separate the healthy grapes from the few burnt ones.

White wines :

The white wines are fruity and reveal an exceptional aromatic complexity, with fine acidity. Despite the summer heatwave, they are very well balanced with a classic freshness, as is expected from a Burgundy vintage.

Red wines :

The red wines have a unique and incredible hue to them; beautiful sustained colours, a mark of great richness in anthocyanins. The ideal hot and sunny weather conditions during the ripening stage led to concentrated wines with character, without being too heavy. Similarly to the whites, the reds have retained their freshness as well as gourmet dark berry notes such as blueberries, blackberries and cherries.