

Jacques Carillon



From his five-and-a-half hectares of prime real estate in Puligny-Montrachet—with a sliver in Chassagne-Montrachet—Jacques Carillon produces among the most focused, mineral-drenched, age-worthy white wines in the Côte de Beaune. The Carillon family's presence in Puligny has been documented since the birth of Jehan Carillon in 1520. We at Rosenthal Wine Merchant enjoyed the privilege of working with Jacques' father, Louis, for nearly three decades, and Jacques's methodology follows directly from his father's—as does the character of the wines. Never green even in lean vintages, never overripe even in the warmest years, Carillon's wines are zoom-lenses into their particular sites, expressing nuances of minerality with overwhelming clarity.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, synthetic fungicidal treatments only when necessary. Integrated pest management reduces reliance on insecticides.
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average vine age 40 years; vines trained in Guyot.
- **Yields:** Controlled through severe winter pruning, extensive debudding, and an occasional green harvest
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Spontaneous, in 228-l barrels
- **Extraction:** Bâtonnage employed only to counter reduction
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

Aging:

- **Élevage:** 12 months in 228-l barrels (15-20% new) followed by 6 months in stainless-steel tanks
- **Lees:** Wines stay on their fine lees for c. 12 months.
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release