

Jacques Carillon



Chassagne-Montrachet 1er Cru Les Macherelles



At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .5 ha in the Macherelles 1er cru, located between the village of Chassagne and Les Chenovettes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 2003, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (20% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **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

In The Glass:

The relatively young vines of this parcel—14 years old as of the 2017 vintage—have shown remarkable development over the past few vintages, and this wine is a clear and decisive step up in complexity and intensity from the two preceding villages-level offerings. Unfortunately, due to a stipulation in the ever-labyrinthine inheritance laws, 2017 is the final vintage in which Jacques produced this cru