

Jacques Carillon



Puligny-Montrachet 1er Cru Les Perrières



MIS EN BOUTEILLE AU DOMAINE JACQUES CARILLON
A PULIGNY-MONTRACHET - CÔTE-D'OR - FRANCE
CONTIENT DES SULFITES - CONTAINS SULPHITES - L3
750 ML OF FRANCE
A.C. 13% BY VOL.

At a Glance:

- **Appellation:** AOC Puligny-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 c. 1 ha in the Perrières 1er cru, located just below Les Referts 1er cru in northern Puligny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, 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:

This cuvée is perhaps the most rich and broad of the 1er Cru Pulignys of the domaine with a piercing minerality. It is frequently the most reticent of the wines of the domaine in its youth but it has remarkable staying power.