

Jacques Carillon



Puligny-Montrachet



MIS EN BOUTEILLE AU DOMAINE JACQUES CARILLON
A PULIGNY-MONTRACHET - CÔTE-D'OR - FRANCE
CONTIENT DES SULFITES - CONTAINS SULPHITES - L10
750 ML
PRODUCT OF FRANCE
A.C. 13% BY VOL.

At a Glance:

- **Appellation:** AOC Puligny-Montrachet
- **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 2.6 ha of vines divided among eleven parcels across 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 and demi-muids (15% 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:

Jacques operates on a six-year barrel rotation for his villages-level wines, and the modest 15% new oak allows the pure limestone typical of Carillon to shine through. The palate is lean, fine, and quite long, showing youthful verve and a stern minerality that will repay a few years of cellaring.