

V I N S D E B O U R G O G N E

FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



BOURGOGNE ALIGOTÉ



ABOUT THE WINERY

The Carillon family Domaine dates back to the 16th century. Today, François Carillon farms almost 20 acres of vineyards, located principally in Puligny-Montrachet. The grapes for this wine come from two areas: Puligny-Montrachet and Corpeau to the south. Using an exceptional Aligoté clone “Jaune doré”, there is lime and orchard fruit on the nose, while the palate is lively and lemony. From vines over 50 years old, the grapes are harvested by hand before being taken directly to the undergo fermentation and maturing. Our Bourgogne Aligoté is treated like our Premiers Crus, and is aged in small Allier oak barrels for almost a year. 10% new oak. Ploughing is done using horse or tractor, and weed-killers are avoided. A strict pruning and de-budding regimen is followed, as François does not prefer green harvesting. “Very beautiful intense color, deep golden yellow. A nose that shows off the wine’s subtle and masterful aging regimen, with grapefruit with a light tropical note. The palate immediately offers a pleasant tension with nice freshness, a beautifully structured mid-palate, and a savory finish. A beautiful wine which elevates Aligoté to a class higher than its reputation.” – Paolo Basso

TECHNICAL INFORMATION

Grape Variety: Aligoté (Jaune Doré Clone)

Soil: Clay-Limestone

Age of vines: More than 50 Years Old

GREEN PRACTICES:

Sustainable Practicing (Lutte Raisonnée)