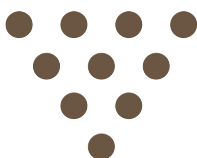


V I N S D E B O U R G O G N E

FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



BOURGOGNE CHARDONNAY



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 WINE

The grapes for the Bourgogne Chardonnay come from three plots located in Puligny-Montrachet and Meursault. Crunchy with a nice acidity, this brilliant wine offers aromas of lime, pear, and peaches. Following the harvest, the wine is taken directly to ferment in small oak barrels, where it spends nearly a year and undergoes a light bâtonnage. It is blended and bottled about 16 months after harvest.

TASTING NOTE

Golden, luminous color. Rich and fresh aromas of yellow peaches play against a salty mineral backdrop. The palate is full of juicy, delicious fruit with a refreshing finish.

TECHNICAL INFORMATION

Grape Variety: Chardonnay
Soil: Clay-Limestone
Age of vines: 33-59 years old

GREEN PRACTICES:

Sustainable Practicing (Lutte Raisonnée)

