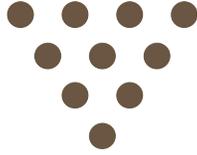


V I N S   D E   B O U R G O G N E

FRANÇOIS  
**Carillon 1611**  
PULIGNY-MONTRACHET



# BOURGOGNE CÔTE D'OR

## 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

Aged in oak barrels from harvest and for nearly a year, with light bâtonnage (lees stirring), this wine is blended and bottled about 16 months after the harvest. This Bourgogne Blanc comes from three parcels of clay-limestone soil located in Puligny-Montrachet and Meursault. François' Bourgogne Blanc comes from five hectares in total two plots in Puligny-Montrachet and one in Meursault.

### FOOD PAIRING

Grilled poultry  
Roast pork or veal  
Mushroom-based dishes  
Mild cheeses like Brie or Camembert

### TASTING NOTE

Crunchy and marked by beautiful acidity, this bright wine offers aromas of lime, pear, and peach.

Appearance: Bright golden hue.

Nose: Rich and fresh aromas of yellow peach, with a mineral, iodine-tinged background.

Palate: Full of fruit, juicy, indulgent, with a fresh finish.

### TECHNICAL INFORMATION

Grape Variety: Chardonnay

Soil: Clay-Limestone

Age of vines: Thirty three to fifty nine years old.

Soil: Clay and limestone.

Ageing: Aged in oak barrels from harvest and for nearly a year, with light bâtonnage (lees stirring), this wine is blended and bottled about 16 months after the harvest.

10% New oak.

