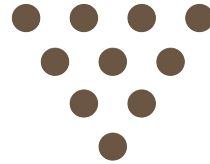


FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



PULIGNY-MONTRACHET

About François Carillon

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 Puligny-Montrachet comes from four hectares of vines, spread over 8 different localities: Derrière la Velle, Reuchaux, Corvée, Levrons, Aubues, Tremblots, Noyer Bret and Rousselles. The vinification is done in the traditional Burgundian style, with fermentation taking place in small oak casks. The wine is then aged in Allier oak.

Tasting Note

This linear wine is composed of a beautiful acidity which underlines and prolongs aromas of white peach and the long citrus finish.

Grape Variety: Chardonnay

Soil: Clay-Limestone

Age of vines: 19-49 Years Old

Sustainable Practicing (Lutte Raisonnée)