

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

FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



CHARDONNAY
VIN DE FRANCE

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 Vin de France Chardonnay come from plots located throughout Cote de Beaune and the South of France just outside of the villages of Ales, nearby Avignon. Nice acidity, full of fruit with an unexpected, lingering finish. Following the harvest, the wine is taken directly to ferment in small oak barrels, where it spends at least 6 months and undergoes a light bâtonnage. It is blended and bottled about 12 months after harvest.

TASTING NOTE

Aromas of peach, melon and white flowers, with a light toasted vanilla presence from the oak. Lush, with crisp acidity leading to a satisfying finish.

TECHNICAL INFORMATION

Chardonnay Soil: Clay-Limestone

Age of vines: 15-30 years old

Grape Variety: Chardonnay

