

# Jacques Carillon



From his five-and-a-half hectares of prime real estate in Puligny-Montrachet—with a sliver in Chassagne-Montrachet—Jacques Carillon produces among the most focused, mineral-drenched, age-worthy white wines in the Côte de Beaune. The Carillon family's presence in Puligny has been documented since the birth of Jehan Carillon in 1520. We at Rosenthal Wine Merchant enjoyed the privilege of working with Jacques' father, Louis, for nearly three decades, and Jacques's methodology follows directly from his father's—as does the character of the wines. Never green even in lean vintages, never overripe even in the warmest years, Carillon's wines are zoom-lenses into their particular sites, expressing nuances of minerality with overwhelming clarity.

## Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** No herbicide, synthetic fungicidal treatments only when necessary. Integrated pest management reduces reliance on insecticides.
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average vine age 40 years; vines trained in Guyot.
- **Yields:** Controlled through severe winter pruning, extensive debudding, and an occasional green harvest
- **Harvest:** Entirely manual, usually in late September
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Spontaneous, in 228-l barrels
- **Extraction:** Bâtonnage employed only to counter reduction
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Whole-cluster, direct pneumatic pressing
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring

## Aging:

- **Élevage:** 12 months in 228-l barrels (15-20% new) followed by 6 months in stainless-steel tanks
- **Lees:** Wines stay on their fine lees for c. 12 months.
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

# Jacques Carillon



## Puligny-Montrachet



MIS EN BOUTEILLE AU DOMAINE JACQUES CARILLON  
A PULIGNY-MONTRACHET - CÔTE-D'OR - FRANCE  
CONTIENT DES SULFITES - CONTAINS SULPHITES - L10  
750 ML  
PRODUCT OF FRANCE  
A.C. 13% BY VOL.

### At a Glance:

- **Appellation:** AOC Puligny-Montrachet
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 2.6 ha of vines divided among eleven parcels across Puligny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels and demi-muids (15% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

Jacques operates on a six-year barrel rotation for his villages-level wines, and the modest 15% new oak allows the pure limestone typical of Carillon to shine through. The palate is lean, fine, and quite long, showing youthful verve and a stern minerality that will repay a few years of cellaring.

# Jacques Carillon



## Chassagne-Montrachet



IMPORTED BY  
**ROSENTHAL**  
WINE MERCHANT  
NEW YORK, NY

MIS EN BOUTEILLE AU DOMAINE JACQUES CARILLON  
A PULIGNY-MONTRACHET - CÔTE-D'OR - FRANCE  
CONTIENT DES SULFITES - CONTAINS SULPHITES - L10

PRODUCT OF FRANCE  
750 ML  
ALC. 13% BY VOL.

### At a Glance:

- **Appellation:** AOC Chassagne-Montrachet
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Voille-not-Dessous plot in Chassagne-Montrachet
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 2013, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels and demi-muids (15% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

Located immediately south of the village itself, Jacques's villages-level Chassagne-Montrachet displays more breadth and flesh than the Puligny mentioned above, with a slightly less kinetic and focused mineral element. Still, the wine shows impressive verve, with surprising depth from such young vines.

# Jacques Carillon



## Chassagne-Montrachet 1er Cru Les Macherelles



### At a Glance:

- **Appellation:** AOC Chassagne-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .5 ha in the Macherelles 1er cru, located between the village of Chassagne and Les Chenovettes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 2003, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (20% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

The relatively young vines of this parcel—14 years old as of the 2017 vintage—have shown remarkable development over the past few vintages, and this wine is a clear and decisive step up in complexity and intensity from the two preceding villages-level offerings. Unfortunately, due to a stipulation in the ever-labyrinthine inheritance laws, 2017 is the final vintage in which Jacques produced this cru

# Jacques Carillon



## Puligny-Montrachet 1er Cru Champ Canet



### At a Glance:

- **Appellation:** AOC Puligny-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .55 ha in the Champ Canet 1er cru, located on the border of Puligny and Meursault
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1973, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (20% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

This cuvée is the most fine and floral of the offerings from Puligny but it remains defined by its fundamental minerality which courses through the lengthy finish. It offers a gorgeous combination of generosity and minerality, always with a floral overlay and a mouthwatering impression of quinine.

# Jacques Carillon



## Puligny-Montrachet 1er Cru Les Perrières



### At a Glance:

- **Appellation:** AOC Puligny-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From c. 1 ha in the Perrières 1er cru, located just below Les Referts 1er cru in northern Puligny
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (20% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

This cuvée is perhaps the most rich and broad of the 1er Cru Pulignys of the domaine with a piercing minerality. It is frequently the most reticent of the wines of the domaine in its youth but it has remarkable staying power.

# Jacques Carillon



## Puligny-Montrachet 1er Cru Les Referts



MIS EN BOUTEILLE AU DOMAINE JACQUES CARILLON  
A PULIGNY-MONTRACHET - CÔTE-D'OR - FRANCE  
CONTIENT DES SULFITES - CONTAINS SULPHITES - LS  
750 ML  
PRODUCT OF FRANCE  
ALC. 13% BY VOL.

### At a Glance:

- **Appellation:** AOC Puligny-Montrachet 1er Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .25 ha of vines in the Referts 1er Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (20% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

This cuvée is the most refined and elegant and complex of the 1er Cru wines of the domaine, marrying its rich core to a rigorous structure that results in a wine capable of aging gracefully for a decade and more.

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## Bienvenues-Bâtard-Montrachet



### At a Glance:

- **Appellation:** AOC Bienvenues-Bâtard-Montrachet Grand Cru
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:** 1-2 barrels
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .1 ha of vines in the Bienvenues-Bâtard Montrachet Grand Cru
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 40 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, mid September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** One year in 228-l barrels (25-50% new) followed by six months of settling in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite/casein fining, plate filtration
- **Sulfur:** Applied at harvest, racking, and bottling. c. 110-130 mg/l total, 50 mg/l free at bottling, 20-25 mg/l at release

### In The Glass:

More than justifying its grand cru status, this wine delivers almost overwhelming density—there is simply more material here, more viscosity, more layers, but with an elemental minerality underpinning everything. As befits such a mammoth, ample cellar time is demanded for the wine to reveal its charms and nuances.