

# 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.