

# 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.