



BY APPOINTMENT TO  
HIS ROYAL HIGHNESS THE PRINCE OF WALES  
CORNEY & BARROW LIMITED  
LONDON



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**CORNEY &  
BARROW**

INDEPENDENT WINE MERCHANTS-1780

VIN DE FRANCE

FRANÇOIS

Carillon 2016

PULIGNY-MONTRACHET



DOMAINE  
FRANÇOIS  
CARILLON

2016 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

# DOMAINE FRANÇOIS CARILLON

2016 VINTAGE EN PRIMEUR

The Carillons have been making wine in Puligny-Montrachet for sixteen generations.

The first mention of a Carillon winemaker in the village is in the 16<sup>th</sup> century. Domaine François Carillon was established following the splitting of Domaine Louis Carillon after François' father's retirement. François' first crop was the 2010 vintage: a wonderful year in which to begin.

François started working at Domaine Louis Carillon with his father Louis in 1988. He was responsible for the vineyards, while his brother Jacques tended to the cellar. Following the announcement that the brothers were to go their separate ways, the Domaine's many aficionados were understandably anxious about the future of these wonderful family holdings.

As we approach François' eighth vintage, whatever anxiety there might have been has been replaced by a groundswell of enthusiasm and affection for these wines, which are at once new and ancient. Domaine François Carillon has managed both to retain existing followers and win many new admirers.

We always taste early in the morning with François, whilst our palates are fresh and the air is crisp. The only slight detractor from this over recent years has been the seemingly constant rumble of the Domaine's building works, the impressive extent of which mirrors François' own ambitions. For the first time I can recall, our tasting this vintage was blissfully silent. You could hear early morning birdsong in the Puligny air, which struck me as a metaphor of sorts for an estate which has now found its path and is pursuing it with alacrity.

Corney & Barrow is delighted to represent Domaine François Carillon exclusively in the United Kingdom.

To find out more about Corney & Barrow visit  
[www.corneyandbarrow.com](http://www.corneyandbarrow.com)

*“I look for finesse  
and elegance, not  
power or richness.”*

FRANÇOIS CARILLON

# THE VINEYARD

François is a vineyard man – his experience with his father was gained among the vines, so it is natural that his focus should be the grapes. This was something which immediately attracted us to him and the Domaine. Great wine is made in the vineyard, after all. Perhaps his pensive temperament also lends itself to the sweeping slopes of Puligny, although he has certainly had a lot of indoors work in recent years.

The Domaine’s 14.5 hectares of vines are managed in accordance with *lutte intégrée* principles; that is, as organically as possible, but with the option to treat the vines with conventional products if required. No weed-killers are used, just ploughing, either by horse or tractor, along with a mushroom-based top-dressing. Production is controlled by a strict pruning regime, followed by de-budding, the aim being to have no more than eight bunches per vine.

# THE CELLAR

The handsome cellars lie at the heart of the village of Puligny-Montrachet, a stone’s throw from the church. François is so focused on the vineyard that he dismisses his work in the cellar as “traditional”.

By this, he means all wines undergo alcoholic and malolactic fermentations in oak barrels, where they remain for one year, followed by six months in stainless steel vats prior to bottling. The percentage of new oak, which comes from the Tronçais and

Alliers forests, is around 10% for the *villages* wines and 15% for the *premiers crus*.

Bottling takes place during a favourable period in the lunar cycle – a nod to the wisdom of biodynamics and a reminder that one need not be a signed-up disciple to benefit from its findings.

The only change in the 2016 vintage was the addition of a new press, which is bigger and faster but just as gentle.





## 2016 VINTAGE NOTES

Mercifully, Domaine François Carillon escaped the worst of the 2016 frost. François reported yields that were “around the same as in 2015”, adding, “the heat was the most important factor”...

It is rather a relief to write a 2016 vintage synopsis which does not revolve around the story of the April frost. As François alluded to during our visit, the summer's paucity of moisture and intense warmth put a natural brake on growth in the Carillon vineyards. The team favoured night-time vineyard treatments, typically during the coolest period of 3am to 9am.

Winter 2015-16 was the mildest since 2010, but it was followed by a cold spring, culminating in the frost of 26<sup>th</sup>-27<sup>th</sup> April. Whilst the resulting destruction throughout the Côte has been much talked of, a few lucky enclaves were unscathed, including parts of Puligny-Montrachet.

May was cool and wet, seeing drizzle interspersed with storms and temperatures barely rising above 20°C. The rain continued in June, until around the third week, when the first real heat of the year was felt. Flowering was described by François as “good, although followed by big mildew pressure”.

This threat of mildew persisted into July, which was warm and largely dry, minor thunderstorms notwithstanding. As the heat of the summer intensified, the Carillon team's rigorous nocturnal treatments became key to safeguarding the vines.

Early August saw a pattern of a rainy day followed by several days of warm sunshine. The high diurnal temperature differences meant the cool nights helped to stave off threats of rot and preserve fresh acidity. Heat continued to build, in a moderate way, but under sunny skies.

September was warm and bountiful, with just enough moisture early in the month. Harvest at Domaine François Carillon started in the third week of the month. All the grapes were picked in the mornings, at the coolest time of day, by two teams of harvesters. François spoke of the need to maintain the pace of picking to ensure the day's harvest came in before the heat arrived.

The whole harvest period remained dry, resulting in gloriously healthy grapes. François has managed not only to steer a safe passage through the 2016 perils of frost, sunburn, mildew and heat, but has in the process produced a stunning set of wines which embody the brilliant new trajectory of the Domaine.

GUY SEDDON  
February, 2018

“How is 2016? A little like 2014, but with more finesse.”

FRANÇOIS CARILLON

## VINEYARD HOLDINGS

Domaine François Carillon Vineyard Holdings	Vine Age (years)	Soil
Bourgogne Chardonnay	32 to 58	Clay
Bourgogne Aligoté	58+	Clay
Saint-Aubin 1er cru Le Charmois	18	Pebbles
Saint-Aubin 1er cru Murgers des Dents de Chien	30	Limestone, stony
Puligny-Montrachet	18 to 48	Clay-limestone
Puligny-Montrachet 1er cru Les Champs Gains	48	Clay-limestone-pebbles
Puligny-Montrachet 1er cru Les Folatières	48	Clay-limestone-pebbles
Puligny-Montrachet 1er cru Les Combettes	23	Clay-limestone-pebbles
Puligny-Montrachet 1er cru Les Perrières	48	Clay-limestone-pebbles
Chassagne-Montrachet 1er cru Les Clos Saint-Jean	15	Clay-limestone
Chassagne-Montrachet 1er cru Les Macherelles	14 to 49	Clay-limestone



# 2016 TASTING NOTES

## BOURGOGNE ALIGOTÉ

This was the first 2016 we tasted during our week-long marathon – very exciting! Gentle peachy pastry on the nose, leading into a palate of orchard-fruit, green citrus and a little gentle grassiness, refreshed by crisp, buoyant acidity. Textural and nicely weighted. This is Aligoté *jaune doré* – only the superior kind here of course.

Corney & Barrow Score 16.5 to 17  
Recommended drinking from 2019-2021

£135/case of 12 bottles, in bond UK

## BOURGOGNE CHARDONNAY

François’ Bourgogne Blanc comes from just over three hectares in total comprising plots in Puligny and Meursault. A gently toasty nose of pastry and white fruit heralds a fresh, zippy and precise palate, which fills out with a little time in the mouth, coming to a concise point on the finish. For a regional-level wine, this shows fabulous persistence.

Corney & Barrow Score 17  
Recommended drinking from 2019-2022

£180/case of 12 bottles, in bond UK

## SAINT-AUBIN 1ER CRU MURGERS DES DENTS DE CHIEN

This vineyard lies above Le Montrachet, on the Puligny side, just across the road from Les Champs Gains. The name refers to the vineyard’s stones being as sharp as dogs’ teeth. François acquired this 0.68 hectare parcel fairly recently; 2013 was the first vintage. A friendly, bright ripe stone-fruited nose, so inviting.. The palate is juicy and effusive, with a disarming purity of fruit and a touch of zesty citrus, some sherbet adding sparkle.

Corney & Barrow Score 17.5+  
Recommended drinking from 2019-2022

£390/case of 12 bottles, in bond UK  
£400/case of 6 magnums, in bond UK

### TASTING GUIDE

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

Wines are scored out of 20. Customers seem to like it and it has the benefit of simplicity.

We will often use a range of scores (e.g. 16.5 to 17) to indicate the potential to achieve a higher mark. When a ‘+’ is shown it adds further to that potential. Wines from lesser vintages will, inevitably, show a lower overall score.

Wines are judged, in a very broad sense, against their peers. Why? Well, you cannot easily compare a Ford with an Aston Martin, other than they are both cars and have wheels. It is not that different with wine.

A score is a summary only. The devil is in the detail, so please focus on the tasting notes and, as always, speak to our sales team.

PULIGNY-MONTRACHET

This is made from five hectares of vines, spread over eight *lieux-dits*: Derrière la Velle, Reuchaux, Corvées, Levrons, Aubues, Tremblots, Les Noyers Bret and Les Rousselles. The nose is weighty, with white flowers and ripe peach. On the palate, it is taut and linear on the attack, with excellent stone-fruit purity and nervy dry-stone minerality. Boldly structured, with imposing fruit weight on the finish.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019-2023

£450/case of 12 bottles, in bond UK  
£460/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET CLOS DU VIEUX CHÂTEAU MONOPOLE

This is the plot just behind the village, a small *monopole* of 0.77 hectares. A gently smoky nose, with ripe stone-fruit and white flowers. The fore-palate is structured and tense, with more reticent fruit than the *villages cuvée*. Rigorous and precise, with a struck-match mineral definition. One for the classicists. *Allegro ma non troppo!*

Corney & Barrow Score 16.5+  
Recommended drinking from 2019-2023+

£495/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET LES ENSEIGNÈRES

The Domaine’s holding in Ensegnières is a mere 0.5 hectares and of this, only a fifth is planted to Chardonnay! This is a *villages* wine, but really stands shoulder-to-shoulder with François’ *premiers crus*. Fabulous fruit ripeness on the nose leads into a bright, luminous palate which reverberates with energy. Salty definition channels the fruit, bringing the finish to a precise point. Lovely wine, buy it before it runs out!

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019-2024

£525/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS

François has two hectares of Champs Gains, in four plots, from which around 12,000 bottles are made. Green citrus on the nose, very bright and with nettly, herbaceous top-notes. The palate has weighty texture on the attack, with rigorous structure channeling the ripe fruit, then a long, persistent finish, with perfume and nuance lingering... Fabulous.

Corney & Barrow Score 17  
Recommended drinking from 2019-2024

£660/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES PERRIÈRES

François has 0.75 hectares of Perrières, in three plots, one over 50 years old and the other planted in 1973. A thrilling nose, of fine earthy minerality – “distilled finesse”, I scribbled. The palate is focused and salty, holding the bright citrus fruit in a surface tension. Acutely textural – you can all but taste the earth here. A brightness of orchard-fruit and zesty citrus sits behind. It’s hard to choose between this and Combettes on page 15 (but I would happily settle for either...)

Corney & Barrow score 18.5  
Recommended drinking from 2019-2025

£800/case of 12 bottles, in bond UK  
£810/case of 6 magnums, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES

The Domaine has under half a hectare here, in two plots. Folatières is infamously flamboyant and this is no exception. Chardonnay is usually called a ‘non-aromatic’ grape, but this wine really makes you wonder... Soaringly pretty, with white flowers and ripe, effusive fruit on the nose. The palate is a little sterner at present, but juicy density builds in the mouth and the transition from mid-palate to finish is a long, impressive crescendo.

Corney & Barrow Score 18  
Recommended drinking from 2019-2025

£775/case of 12 bottles, in bond UK





PULIGNY-MONTRACHET  
1ER CRU LES COMBETTES

In the 2014 vintage, François let on that this was his favourite *premier cru*. When I reminded him this year, he said, “well, it usually is!” (He agreed with my fondness for his 2016 Perrières, however.) This has a powerful nose of ripe stone-fruit and a little pastry. There can be a latent potency in Combettes which is very much present this year. The palate is textured and dense on the entry, the fruit complete but not showy. Powerfully sculpted, elemental and electrifyingly good.

Corney & Barrow Score 18+  
Recommended drinking from 2019-2025+

£850/case of 12 bottles, in bond UK  
£860/case of 6 magnums, in bond UK

CHASSAGNE-MONTRACHET

Chassagne was badly hit by the April frost, much worse than Puligny. This comes from the same half-hectare parcel as always. A firm nose, of cedar and ripe stone-fruit, leading into a bright palate of green citrus and a forcefully textural mid-palate, of exemplary definition. The finish is juicy, vibrant acidity lifting the white peach flavours.

Corney & Barrow Score 17  
Recommended drinking from 2019-2023+

£400/case of 12 bottles, in bond UK

TO ORDER

Please call  
020 7265 2430 (London)  
or  
01875 321 921 (Edinburgh)

Please email  
sales@corneyandbarrow.com

CHASSAGNE-MONTRACHET  
1ER CRU

There is just one *cuvée* of Chassagne *premier cru* this year, due to the April frost. This wine therefore comprises both Les Macherelles, from the northern (Puligny) side of the village and Clos Saint-Jean, high on the slope, just beneath Chassagne’s barren Grande Montagne. A powerful, forceful nose leads into a juicily-fruited palate of fleshy, joyous white fruit, with cedar and zesty orange-rind. Concentrated and textural, ‘thanks’ to the frost, which resulted in small berries.

Corney & Barrow Score 17.5 to 18  
Recommended drinking from 2019-2025

£670/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU  
LES PITANGERETS

Pitangerets is the sole red wine in the line-up. This has lovely bright red cherry on the nose, vibrant and detailed with a little undergrowth. The palate is nicely poised between fruit ripeness and crunchy raspberry, *croquant*. Fine phenolic tannins chisel the fruit. Unpretentious and supremely drinkable, recommended.

Corney & Barrow Score 17 to 17.5  
Recommended drinking from 2019-2023+

£280/case of 12 bottles, in bond UK

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