



**CORNEY &  
BARROW**  
INDEPENDENT WINE MERCHANTS-1780



**DOMAINE FRANÇOIS CARILLON**

2017 VINTAGE EN PRIMEUR

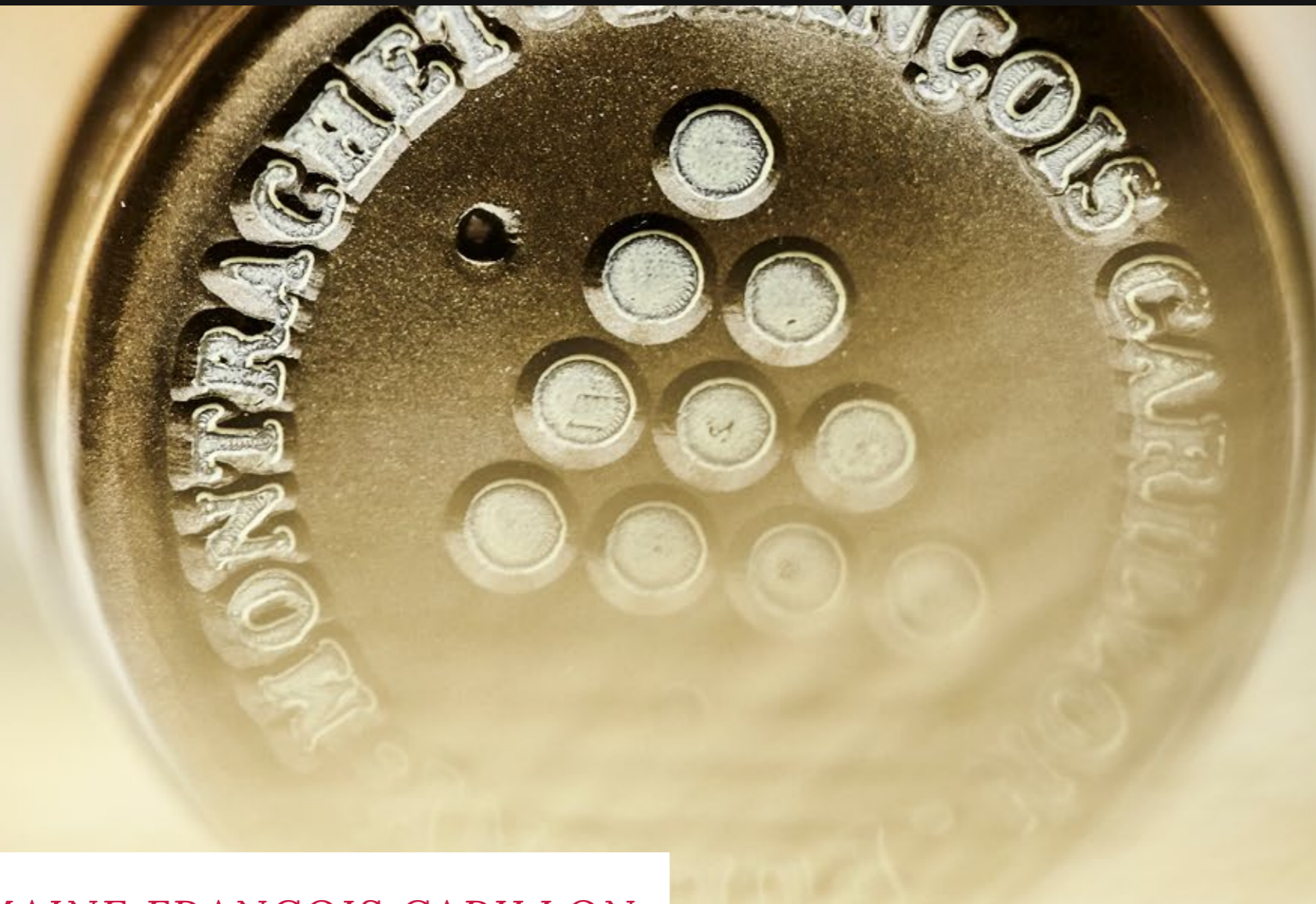
ANCOIS  
illon 1611  
GNY-MONTRACHET

*“My father is from  
Puligny-Montrachet  
My mother is from  
Chassagne-Montrachet”*

FRANÇOIS CARILLON  
FEBRUARY 2019

PULIGNY-MONTRACHET  
PULIGNY-MONTRACHET CONTRÔLÉ  
WHITE BURGUNDY WINE

PRODUCE OF FRANCE  
ILLON



4

5

## DOMAINE FRANÇOIS CARILLON

This is our eighth vintage release. A relatively short time, for wines which have become a cornerstone of the C&B family.



The Carillon family has been established in Puligny-Montrachet for sixteen generations. The first mention of a Carillon winemaker in the village dates back to 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 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As we release François' eighth vintage, that anxiety has been replaced by a groundswell of enthusiasm and affection for these wines, which are at once new and ancient.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 to both retain existing followers and win many new admirers.

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

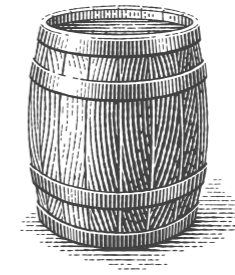


## THE VINEYARD

François is a vineyard man – his experience with his father was gained among the vines, so it is natural that his focus should be on 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 temperament also lends itself to the open slopes of Puligny, although he has certainly had a lot of indoor work in recent years. The cellars have been extensively renovated since the domaine's establishment.

The domaine owns 6.5 hectares of vines and has access to more via long-term leases. These are managed in accordance with *lutte intégrée* principles; that is, as naturally as possible, but with the option to treat the vines if required. No weed-killers are used, just ploughing, either by horse or tractor. 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 CELLARS

The handsome cellars lie at the heart of the village of Puligny-Montrachet, beside the church. François refers almost dismissively to 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 a minimum of one year, followed by six months in stainless steel vats prior to bottling. The percentage of new oak, from either the Tronçais or Alliers forests, is steadily decreasing at the domaine, now hovering around 10% for the *villages* wines and 15% for the *premiers crus*. In a nod to biodynamics, bottling takes place during a favourable period in the lunar cycle.





VINEYARDS AT DOMAINE FRANÇOIS CARILLON



## 2017 VINTAGE NOTES

“These 2017s won’t be hard wines to sell – with quality like this it’s easy.”

FRANÇOIS CARILLON

The winter of 2016-17 was cool and sunny, with less rainfall than average. By the third week of March, buds were swollen throughout the Côte d’Or, heralding a rapid and early bud-break from 20<sup>th</sup> March, amid warm temperatures.

The first fortnight of April saw temperatures exceed 25°C, further hastening the development of the vines. However, the weather changed dramatically at mid-month, temperatures dipping below zero.

Freezing temperatures visited the Côte d’Or on the nights of 27<sup>th</sup> and 29<sup>th</sup> April, although frost damage was avoided thanks to a remarkably coordinated effort, in which bales of hay were set alight by *vignerons* along the length of the Côte. The resulting haze of smoke prevented a repeat of 2016’s frost damage, whereby the sun’s rays had ‘burnt’ the frozen grapes as they lay encased in ice on the vine.

More clement weather returned in May and by month-end, leaves were unfurling and flowering was underway, lasting almost a week. June continued warm, with the first bunches achieving closure around the 20<sup>th</sup>, putting the season on a similar trajectory to 2009.

Some much-needed rain fell in July, alleviating the hydric stress that was beginning to tighten its grip on some vines. By mid-August, *véraison* was almost finished in the Côte d’Or, at which point temperatures decreased a notch, allowing for a smooth controlled descent into harvest during the final weeks of the season.

Finally, after short Burgundy vintages since 2009, and just as we were beginning to search for a new concept of ‘normal’, volumes produced are back to the ‘old normal’ in the Côte d’Or. The 2017s from Domaine François Carillon are, as François’ justifiably bullish quote above suggests, fabulous wines.

*Guy Seddon*

GUY SEDDON  
February 2019

VINEYARD HOLDINGS	VINE AGE (years)	SOIL
Bourgogne Chardonnay	33 to 59	Clay
Bourgogne Aligoté	59+	Clay
Saint-Aubin 1er Cru Murgers des Dents de Chien	31	Limestone, stony
Puligny-Montrachet	19 to 49	Clay-limestone
Puligny-Montrachet 1er Cru Les Champs Gains	49	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Folatières	49	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Combettes	24	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Perrières	49	Clay-limestone-pebbles
Chassagne-Montrachet 1er Cru Clos Saint-Jean	16	Clay-limestone
Chassagne-Montrachet 1er Cru Les Macherelles	15 to 50	Clay-limestone



## 2017 TASTING NOTES

10



### BOURGOGNE ALIGOTÉ

This comes from two locations: Puligny-Montrachet and Corpeau, to the south. It is made from the superior clone Aligoté *jaune doré*. Bright green citrus and orchard fruit on the nose, crisp and zingy on the palate, making for a joyously bright, approachable wine. 10% new oak.

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

£145/CASE OF 12 BOTTLES, IN BOND UK

### BOURGOGNE CHARDONNAY

François' Bourgogne Blanc comes from five hectares in total: two plots in Puligny-Montrachet and one in Meursault. Crunchy and acidity-driven, this is a bright and effusive style, brimming with green citrus and fleshy pear and peach fruit, which will hit the ground running. 10% new oak.

Corney & Barrow Score 17  
Recommended drinking from 2019 – 2023

£195/CASE OF 12 BOTTLES, IN BOND UK

### BOURGOGNE CHARDONNAY LE VIEUX CLOS

This is a selection of the best barrels of the regular Bourgonge Chardonnay. Denser and with more assertive fruit presence, it has good amplitude on the palate and a well-sustained finish, as well as a very attractive lemon sherbet vivacity. 10% new oak.

Corney & Barrow Score 17+  
Recommended drinking from 2020 – 2023+

£285/CASE OF 12 BOTTLES, IN BOND UK

### SAINT-AUBIN 1ER CRU LES PITANGERETS

Pitangerets is a *lieu-dit* in the south of the Saint-Aubin appellation, bordering Chassagne-Montrachet. Round and juicy, this has a translucent brightness and a leaner, more mineral seam than Dents de Chien (below). It will benefit from a year or two of bottle age.

Corney & Barrow Score 16.5 – 17  
Recommended drinking from 2020 – 2024

£415/CASE OF 12 BOTTLES, IN BOND UK

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

This vineyard overlooks the great Puligny *grands crus* and is 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 0.67 hectare parcel fairly recently: 2013 was the first vintage. Lusher and riper than Pitangerets, this has really good depth.

Corney & Barrow Score 17.5  
Recommended drinking from 2020 – 2024+

£445/CASE OF 12 BOTTLES, IN BOND UK  
£455/CASE OF 6 MAGNUMS, IN BOND UK

### PULIGNY-MONTRACHET

This is made from four hectares of vines, spread over eight *lieux-dits*: Derrière la Velle, Reuchaux, Corvée, Levrons, Aubues, Tremblots, les Noyer Bret and les Rousselles. Fine white peach fruit is skewered brilliantly by a driving rod of acidity, making for a supremely steely, linear wine. And then a citrussy tang on the finish, which lasts and lasts...

Corney & Barrow Score 17.5 – 18  
Recommended drinking from 2021 – 2027

£495/CASE OF 12 BOTTLES, IN BOND UK  
£505/CASE OF 6 MAGNUMS, IN BOND UK

11

PULIGNY-MONTRACHET CLOS DU VIEUX CHATEAU MONOPOLE

This is a small *monopole* of 0.77 hectares, close to the village. White flowers and apple skin on the nose, which is quite quiet. The palate is finely built, with notes of *tarte Tatin* and a sense of weight, speaking of the greater warmth of this site.

Corney & Barrow Score 17+  
Recommended drinking from 2021 – 2027

£525/CASE OF 12 BOTTLES, IN BOND UK

PULIGNY-MONTRACHET LES ENSEIGNIÈRES

Ensegnières lies beneath Bienvenues-Bâtard-Montrachet. The domaine's holding here is a mere 0.5 hectares. This is a *village* wine, but really stands shoulder-to-shoulder with François' *premiers crus*. A citrussy nose, with exotic flashes of kumquat and pink grapefruit, which carry through to the palate. Driven, fine and long – so quintessentially Puligny.

Corney & Barrow Score 18  
Recommended drinking from 2021 – 2027+

£555/CASE OF 12 BOTTLES, IN BOND UK

PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS

This is a two hectare plot, from which around 12,000 bottles are made. Green citrus and pear on the nose, with a just-so line of matchstick reduction, leading into a palate which is finely mineral on the attack and drives through powerfully to a long, focused finish. Ends citrussy and tangy.

Corney & Barrow Score 17.5  
Recommended drinking from 2022 – 2028

£695/CASE OF 12 BOTTLES, IN BOND UK

PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES

Folatières is infamously flamboyant but this year, it had a quieter nose when tasted. On the palate, the balanced, assured personality of this *terroir* reveals itself, in lemon and lime zest and star fruit. Less ‘peacocked’ perhaps, but with a persistent brightness, weight of extract and a compelling force of character.

Corney & Barrow Score 17  
Recommended drinking from 2022 – 2028+

£825/CASE OF 12 BOTTLES, IN BOND UK

PULIGNY-MONTRACHET 1ER CRU LES COMBETTES

The domaine's Combettes holding was planted in 1992. There is lots of power beneath the surface here – this is a big wine in the very earliest stages of its infancy. The palate is impressively dense, indeed the sheer force of this wine currently masks the detail – give it time and patience. Rest assured, it will be great.

Corney & Barrow Score 18+  
Recommended drinking from 2023 – 2029

£895/CASE OF 12 BOTTLES, IN BOND UK

£905/CASE OF 6 MAGNUMS, IN BOND UK

PULIGNY-MONTRACHET 1ER CRU LES PERRIÈRES

François has 0.5 hectares of Perrières, in two plots, one over 50 years old and the other planted in 1973. This is a very taut, mineral-driven wine with racy acidity, which finds weight and near-explosive expression on the mid-palate, before finishing clipped and precise. The sense of stony, chalky minerality permeates the wine, offsetting nicely the zesty, sherbeted citrus and stone-fruit. 15% new oak.

Corney & Barrow Score 18.5  
Recommended drinking from 2018 – 2023+

£875/CASE OF 12 BOTTLES, IN BOND UK

£885/CASE OF 6 MAGNUMS, IN BOND UK

CHASSAGNE-MONTRACHET

Juicy and amply fruited, with very primary, welcoming white stone-fruit, offset by a nice bite of dried-stone minerality. This is generous and supple and will drink early – a crowd pleaser.

Corney & Barrow Score 17+  
Recommended drinking from 2020 – 2023+

£425/CASE OF 12 BOTTLES, IN BOND UK

CHASSAGNE-MONTRACHET 1ER CRU LES CHENEVOTTES

This parcel was planted in 2010. It is beside Macherelles, in the north of the appellation, near both Puligny and Saint-Aubin. The soil here is white rock, described by François as a little like Champs Gains. Open and quite gregarious, with white peach and a little quince, this finds astonishing poise on the mid-palate, aided by very taut, finely pitched acidity.

Corney & Barrow Score 17.5  
Recommended drinking from 2021 – 2027

£635/CASE OF 12 BOTTLES, IN BOND UK

CHASSAGNE-MONTRACHET 1ER CRU LES MACHERELLES

It is great to see the individual Chassagne *premiers crus* back this year, following 2016's ravishing by frost which saw just one *cuvée* produced. This comes from the northern (Puligny) side of the village, from a similar *terroir* to Perrières in Puligny, according to François. It has a distinctly savoury, saline character, combined with a gratifying richness. The finish is insinuatingly fine, taut and nervy.

Corney & Barrow Score 18+  
Recommended drinking from 2019 – 2026

£680/CASE OF 12 BOTTLES, IN BOND UK

CHASSAGNE-MONTRACHET 1ER CRU CLOS SAINT-JEAN

Clos Saint-Jean lies high on the slope, just beneath Chassagne's barren Grande Montagne. The poorest soil of the three Chassagne-Montrachets, which you fancy is visible in a little flinty minerality on the nose. The palate is finely proportioned, taut, with pear, apple and peach, leading through to a phenolic, grippy finish. 15% new oak.

Corney & Barrow Score 18  
Recommended drinking from 2020 – 2027

£645/CASE OF 12 BOTTLES, IN BOND UK

BOURGOGNE PINOT NOIR

This comes from very old vines located in Puligny-Montrachet, although being red, they fall under the generic Bourgogne Pinot Noir appellation. Raspberry-fruited, with a dash of peppery spice, medium bodied and very drinkable. *Très sympa*. Fifteen barrels were made in 2017, the first vintage of this wine.

Corney & Barrow Score 16  
Recommended drinking from 2019 – 2023

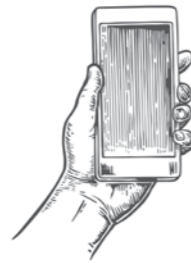
£175/CASE OF 12 BOTTLES, IN BOND UK

SAINT-AUBIN 1ER CRU LES PITANGERETS

As Pitangerets is no longer the sole red wine in the line-up, having been joined this year by the Bourgogne Rouge, the reds have now been moved into a separate barrel cellar. This is mid-weight, light on its feet and delicately spiced: good to go as an early drinker, with a nice sucrosity and amply proportioned mid-palate. Twelve barrels were made.

Corney & Barrow Score 16.5  
Recommended drinking from 2020 – 2024

£315/CASE OF 12 BOTTLES, IN BOND UK



## CONTACT US

### Our Locations

#### LONDON

1 Thomas More Street  
London  
E1W 1YZ  
T +44 (0)20 7265 2400  
[sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com)

#### EDINBURGH

Oxenfoord Castle by Pathhead  
Midlothian, Scotland  
EH37 5UB  
T +44 (0)1875 321 921  
[edinburgh@corneyandbarrow.com](mailto:edinburgh@corneyandbarrow.com)

#### EAST ANGLIA

Belvoir House, High Street  
Newmarket, Suffolk  
CB8 8DH  
T +44 (0)1638 600 000  
[newmarket@corneyandbarrow.com](mailto:newmarket@corneyandbarrow.com)

#### AYR

8 Academy Street, Ayr  
Ayrshire, Scotland  
KA7 1HT  
T +44 (0)1292 267 000  
[ayr@corneyandbarrow.com](mailto:ayr@corneyandbarrow.com)

#### NORTH OF ENGLAND

Sedbury Stables, Sedbury Hall  
Richmond, North Yorkshire  
DL10 5LQ  
T +44 (0)1748 828 640  
[sedburyorders@corneyandbarrow.com](mailto:sedburyorders@corneyandbarrow.com)

#### SINGAPORE

101 Cecil Street,  
#16-07 Tong Eng Building  
Singapore, 069533  
T +65 6221 8530  
[singapore@corneyandbarrow.com](mailto:singapore@corneyandbarrow.com)

#### HONG KONG

6D,  
9 Queen's Road Central  
Central, Hong Kong  
T +852 3694 3333  
F +852 3152 3270  
[hongkong@corneyandbarrow.com](mailto:hongkong@corneyandbarrow.com)

### Online



FACEBOOK  
[@corneyandbarrow](https://www.facebook.com/corneyandbarrow)



TWITTER  
[@corneyandbarrow](https://twitter.com/corneyandbarrow)



INSTAGRAM  
[@corneyandbarrow](https://www.instagram.com/corneyandbarrow)

[www.corneyandbarrow.com](http://www.corneyandbarrow.com)

