



BY APPOINTMENT TO  
HER MAJESTY THE QUEEN  
WINE MERCHANTS  
CORNEY & BARROW LIMITED  
LONDON



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HRH THE PRINCE OF WALES  
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# CORNEY & BARROW

INDEPENDENT WINE MERCHANTS

*Established 1780*

## DOMAINE FRANÇOIS CARILLON

2010 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

*“I am so happy to have the focus and commitment of just one importer in UK and am delighted with this new partnership with Corney & Barrow.”*

FRANÇOIS CARILLON, 2011





Adam Brett-Smith, Percy Weatherall and François Carillon





François Carillon

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## DOMAINE FRANÇOIS CARILLON

The tip-off about François Carillon happened by accident. Wise man and friend (Peter) Hambro had called about the purchase of some vines he had made in 1er Cru Chassagne-Montrachet... Would we be interested in representing the wine in the UK?

Ye-es.....but whose vineyard and who was the person in charge?  
“Carillon”  
Ah.....

PDQ Alison Buchanan and I were once again in Burgundy and were tasting not just one wine but all of them, tramping round the vineyards, talking, talking, talking, sizing up the man and the opportunity and watching him do the same. To cut a longish story short, at the end of last year we were proud to be offered the UK exclusivity for Domaine François Carillon.

The lineage is terrific, at the very highest level in Burgundy; the opportunity is therefore of enormous excitement. Perhaps the nicest and briefest endorsement of all came from Anne-Claude Leflaive: “*Oui*”.

Adam Brett-Smith  
January 2012

Domaine François Carillon, although recently founded, can trace its ancestry back to the 16<sup>th</sup> Century, with François himself the sixteenth generation of farmers. The Domaine is borne of Domaine Louis Carillon, Louis being François’ father, now retired.

François began working with his father and brother Jacques in 1988. Fascinated from the outset by the vines and their environment, the vineyard became François’ main focus and remains paramount today. François and his brother took over the family Domaine on their father’s retirement, in 2010 they elected amicably to split the estate holdings and thus Domaine François Carillon was established. We are delighted now to represent the Domaine exclusively in the United Kingdom.





Vineyards of François Carillon

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## HISTORY

The recorded viticultural family history dates back to one Jean Carillon, a farmer born in 1520, succeeded by generations of vineyard workers, concentrating on the vines of Puligny-Montrachet. The plaque, which adorns the wall of the Domaine, is engraved 1632. The Domaine today is very different from its 1700 counterpart. At that time, whilst the slopes were planted with vines, they were co-planted with other crops, the resulting *vin ordinaire* being sold off to labourers, delivered by horse and cart. By 1850, with the arrival of the railway, the customer base had expanded, only to be compromised by the arrival of the deadly vine beetle phylloxera, a problem which was only resolved in 1879, with the arrival of grafted vines.

## THE VINEYARD

François is in his element in the vineyard. A viticulturalist of the highest quality, he believes passionately that the quality of wine is determined in the vineyard and, to that end, he strives to produce the best grapes possible, without recourse to chemical intervention. The 6.5 hectares currently in production are farmed to *lutte intégrée* principles; that is organically, but with the option to treat the vines if the circumstances demand it. No weed-killers are used, just ploughing, either by horse or tractor, and a mushroom-based top-dressing. Production is controlled from the outset with a strict pruning regime, followed by de-budding – the aim being no more than 8 bunches per vine. The vines are trained to optimise photosynthesis. The small, dedicated team is comprised of people of the soil, driven by respect for the vineyard.

This tiny estate currently spans Chassagne-Montrachet *Premiers Crus* (Les Macherelles and Les Clos Saint-Jean), Puligny *Premiers Crus* (Les Champs Gains, Les Folatières, Les Referts, Les Combettes), Village Puligny Montrachet and generic Bourgogne. Harvest is done by hand.

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## CELLAR

The cellar lies at the heart of the village of Puligny-Montrachet, housed in old family-owned buildings. François is so certain that the vineyard holds the secret to a finished wine that he is rather dismissive of what he does in the cellar, citing *élevage* as merely being “traditional”. All of the wines have both their alcoholic and malolactic fermentations in oak barrels, where they remain for a year, followed by six months in stainless steel prior to bottling. The percentage of new oak will depend on the *cru* and the vintage, 15% for Puligny-Montrachet Village, 20 to 25% for the *premiers crus* – general Allier or Tronçais oak. The wines remain in oak for one year before being transferred to stainless steel, for a further 6 months. The wines await a favourable period in the lunar cycle being bottled by hand – nothing is left to chance.







“This is an exceptional vintage – really fine – as translated at the Domaine. We are delighted with what we found here, superb wines and a brilliant début for François.”

ALISON BUCHANAN, JANUARY 2012

2010 VINTAGE

This is an exceptional vintage – really fine – as translated at the Domaine. We are delighted with what we found here, superb wines and a brilliant début for François.

Reading François’ succinct account of 2010 at the Domaine, “*facile et agréable*” it is a clear that he is a “glass half full” sort of guy. Generic reports of the vintage during the growing season were not encouraging, with a plethora of challenges, well-documented elsewhere. Possibly the most important was the erratic weather during flowering which resulted in severe *millerandage*, sealing the fate on potential quantities (where heterogeneous flowering results in some normal berries, some tiny and seedless).

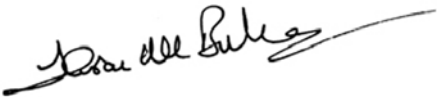
Ironically the limited quantities meant that vines could respond to the other challenges presented during the growing season by concentrating their forces on the limited crop, allowing for full phenolic ripening – which would have been impossible with a normal sized crop.

Also important was the arrival of the sun, late in the season which, although not excessively hot, certainly served to ripen the grapes. The nights became cooler and the all important wind changed to the north.

François showed resilience and patience, responding to every challenge and refusing to be browbeaten by events. This almost miraculously paid off with wines which exhibit clarity, purity and mouth-watering freshness.

The 2010 harvest was long drawn out and late given that they started on the 23<sup>rd</sup> September with Les Perrières and Folatières, then continued first with the young vines, then older vines up to the 30<sup>th</sup>. They returned to the higher altitude Les Champs Gain on the 1<sup>st</sup> October, where they finished the whites. Despite the duration of harvest the weather was eventually so kind, the north wind making for a good balance between sugar and acidity. François, in prioritising the health and sustainability of his vineyards, is better able to cope when conditions are less benign, and it shows.

As is so often the case, the recorded climate conditions are only part of the story and the proof of the pudding is what arrives in the glass. It is through going out there and tasting, rather than armchair meteorology, that one can get to the crux of the matter. These wines are exemplary ambassadors for the vintage.



Alison Buchanan  
Associate Director, Buying  
January 2012

VINEYARDS HOLDINGS	AGE OF VINES	SOIL
Bourgogne Aligote, Domaine François Carillon	55	Clay
Bourgogne Chardonnay, Domaine François Carillon	30 to 50	Clay
Puligny Montrachet, Domaine François Carillon	15 to 45	Clay-Limestone
Puligny Montrachet 1er Cru Les Champs Gains, Domaine François Carillon	45	Clay-Limestone/Pebbly
Puligny Montrachet 1er Cru Les Folatieres, Domaine François Carillon	45	Clay-Limestone/Pebbly
Puligny Montrachet 1er Cru Les Referts, Domaine François Carillon	30	Clay-Limestone/Pebbly
Puligny Montrachet 1er Cru Les Combettes, Domaine François Carillon	19	Clay-Limestone/Pebbly
Puligny Montrachet 1er Cru Les Perrières, Domaine François Carillon	45	Clay-Limestone/Pebbly
Chassagne-Montrachet 1er Cru Les Macherelles Domaine François Carillon	10 to 46	Clay-Limestone
Chassagne-Montrachet 1er Cru Les Clos Saint-Jean Domaine François Carillon	12	Clay-Limestone
Saint Aubin 1er Cru Le Charmois Domaine François Carillon white	15	Pebbly

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2010 TASTING NOTES

Bourgogne Aligoté

Corney & Barrow Score 16–17

This is produced from impressively old vines at between 50 and 60 years old. The yield in 2010 was a scant 35 hl/ha – very low – yet this is repaid by the quality of the finished wine. Orchard fruit dominates the nose, allied to briny minerals and zesty citrus notes. The palate is bright and fresh – an uplifting blend of apple, pear and stone fruit and, unusually, a juicy, grapey finish – very attractive and excellent value.

Recommended drinking from 2012–2015

£95/case of 12 bottles, in bond UK

Bourgogne Chardonnay

Corney & Barrow Score 17–17+

This comes from three different sites, with vines up to 50 years old, two parcels close to Puligny, one towards Meursault. The nose presents a blend of white flowers, crushed shell minerals it is taut and focussed with delicate hints of biscuit and vanillin. The palate reflects the aromatics presented by the nose and balances certain succulence with a tension which makes this an excellent food wine – something of a steal!

Recommended drinking from 2012–2016

£150/case of 12 bottles, in bond UK

Saint-Aubin 1er Cru Le Charmois

Corney & Barrow Score 17

A pretty, shimmering gold, this presents a gorgeous, piercing, focused nose – a blend of biscuit, white flowers and nettle freshness. Young vines have been tamed here to produce impressive intensity and concentration. Generous, well-rounded and creamy, a product of Chassagne-oriented *terroir*, there is nonetheless that hallmark 2010 tension – a lovely wine.

Recommended drinking from 2013–2017

£215/case of 12 bottles, in bond UK

Puligny-Montrachet

Corney & Barrow Score 17

A beautiful, glittering gold, this offers an attractive nose of grapefruit and orange, beeswax and white flowers. The palate echoes these aromatics, allied to orchard fruit and hints of marmalade. Mineral notes prevail throughout and add drive and focus – intense and rather fine.

Recommended drinking from 2013–2018

£295/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru  
Les Champs Gains

Corney & Barrow Score 17–18

Yellow gold with green lights, this presents a well-rounded, honeyed nose with white flowers and fruit cocktail. From vines high on the slope on poor soils where generally it is difficult to ripen, this 2010 is actually rather luscious, though retaining an innate elegance through to a protracted, poised finish.

Recommended drinking from 2013–2018

£495/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Referts

Corney & Barrow Score 17–18

A very pretty green-gold in colour, bright and inviting, this had proven to be a difficult wine to produce, adolescently truculent when it came to the malolactic fermentation. Very late in finishing, it was more subdued on the nose when we tasted but gradually opened up to reveal notes of orchard fruit compote and warm pastry. The palate, far from the anticipated languor suggested by the nose, is fresh and vivacious though well-rounded and ripe with an upbeat floral finish. This warrants a little patience as it has fantastic potential – really impressive.

Recommended drinking from 2014–2018

£575/case of 12 bottles, in bond UK

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2010 TASTING NOTES

Puligny-Montrachet 1er Cru Les Folatières

Corney & Barrow Score 17+

Glittering gold, this reveals shades of almond, warm sponge-cake and citrus zest on the nose with grapefruit and lemon puff biscuits punctuated with crushed shell minerals. The palate somehow manages to balance a luscious, silk-texture with sprightly, vivacious fruit, a powerful inner core and innate, dignified elegance.

Recommended drinking from 2014–2019

£595/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Perrières

Corney & Barrow Score 17–18+

Golden in colour with green lights, this is immediately enticing, offering a gorgeous, sweetly-fruited nose, pastry notes and hints of vanilla. The palate is attractively focused and though rounded and ripe is lifted by hints of lime and prominent minerality. This is a very beautiful, complete wine, layered with exquisite breeding and a long, elegant finish.

Recommended drinking from 2016–2020

£595/case of 12 bottles, in bond UK

Puligny-Montrachet 1er Cru Les Combettes

Corney & Barrow Score 17–18

Pale green-gold in colour, this presents a blend of orchard fruit and cream on the nose, focused and zesty and punctuated by stony minerals. The palate offers very attractive weight and density, though chiselled, adroit and mineral-driven throughout. This is from relatively young vines (18 years old) which François prunes hard, coaxing them towards finesse which he delivers on both the nose and palate. Decisive and driven, there is nonetheless a supple, succulent mid-palate and a long, poised finish – very attractive.

Recommended drinking from 2016–2020

£625/case of 12 bottles, in bond UK

Chassagne-Montrachet 1er Cru  
Les Macherelles

Corney & Barrow Score 18–19+

Domaine François Carillon, to date, has two adjoining parcels of *premier cru* les Macherelles, with vines of 15 and 45 years old, planted on clay-limestone (*argilo-calcaire*) their grapes blended from the outset, to make for a better marriage of the fruit. This is a glittering green-gold in colour. The nose presents a blend of sweet pastry shop notes, praline, nuts, honey and toffee complemented by breezy citrus notes. The palate is exhilarating from the outset, fresh lemon and lime adding vitality to an opulent, layered palate with good intensity, weight and persistent minerality. Intriguing and complex, this will take on additional complexity over time but is already revealing an attractive balance between innate richness and an adroit mineral focus – very pronounced through a long, poised finish.

Recommended drinking from 2017–2020+

£495/case of 12 bottles, in bond UK

Chassagne-Montrachet 1er Cru  
Les Clos Saint-Jean

Corney & Barrow Score 18–19

The vines which produce this wine came from François’ mother, planted on more stony soil than Macharellles. Very pale in colour, little forthcoming, this was also rather reticent on the nose when we tasted, so that we chanced upon the palate totally ill-prepared for its incredibly gregarious attack. Waves of citrus, stone fruit and minerals are immediately attractive – vivacious yet steely. No soft touch, this is precise, focused and disciplined with a high-toned finish – great wine!

Recommended drinking from 2017–2020+

£495/case of 12 bottles, in bond UK



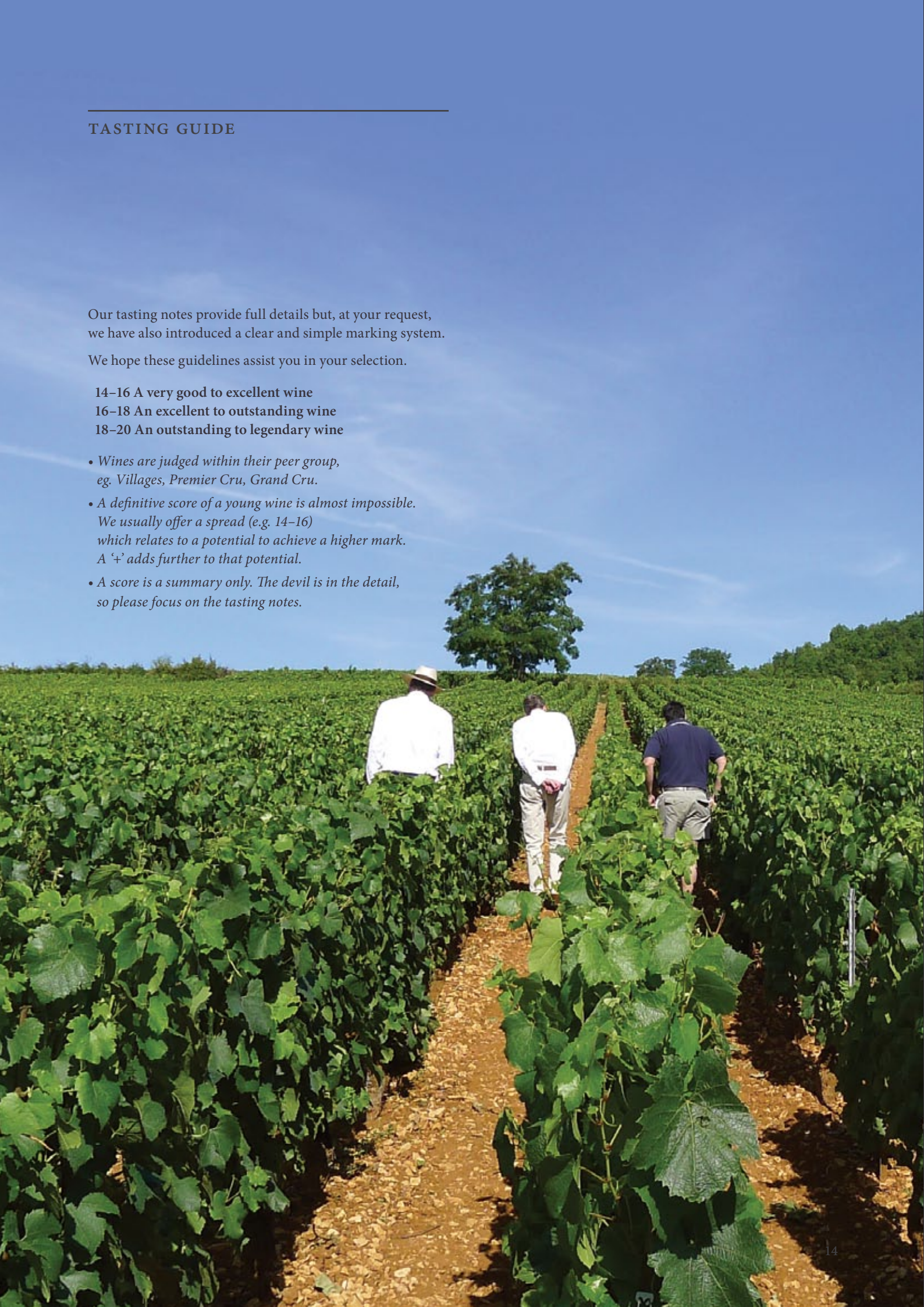
TASTING GUIDE

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.

- 14–16 A very good to excellent wine
- 16–18 An excellent to outstanding wine
- 18–20 An outstanding to legendary wine

- *Wines are judged within their peer group, eg. Villages, Premier Cru, Grand Cru.*
- *A definitive score of a young wine is almost impossible. We usually offer a spread (e.g. 14–16) which relates to a potential to achieve a higher mark. A ‘+’ adds further to that potential.*
- *A score is a summary only. The devil is in the detail, so please focus on the tasting notes.*



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