



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



BY APPOINTMENT TO
HIS MAJESTY THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

CORNEY &
BARROW

INDEPENDENT WINE MERCHANTS-1780



DOMAINE FRANÇOIS CARILLON

2012 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK

DOMAINE FRANÇOIS CARILLON

2012 VINTAGE EN PRIMEUR

Domaine François Carillon, although only recently founded, can trace its ancestry back to the 16th century, with François, himself, being the sixteenth generation of farmers.

The Domaine originates from the perhaps more familiar, Domaine Louis Carillon, Louis being François' father, now retired.

François began working with his father and brother Jacques in 1988. His principal fascination from the outset – a passion really – was the vines themselves and their environment. His interests converged in the vineyards and they remain paramount to his philosophy today.

François and his brother, Jacques, originally took over after their father's retirement, but in 2010, they elected amicably, to split the estate holdings.

Thus Domaine François Carillon was established.

We are now delighted to represent the Domaine exclusively in the United Kingdom.

To find out more about Corney & Barrow visit

www.corneyandbarrow.com



TRADITION & INNOVATION

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 with the date 1632. The estate today, however, is very different from its counterpart in 1700. At that time, although the slopes were planted with vines, they were co-planted with other crops, the resulting *vin ordinaire* being sold off to labourers and 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 resorting to chemical intervention. Whilst bearing the heavy burden of his responsibility to his forefathers lightly, François' sense of respect is profound, and his whole being is motivated by this, together with an all-embracing desire to forge an even better future for his family by building on and improving his holdings.

The 6.5 hectares currently in production are farmed in accordance with *lutte intégrée* principles; i.e., organically, but with the option to treat the vines if the circumstances demand it. So no weed-killers are used, just ploughing, either by horse or tractor, along with a mushroom-based top-dressing. Production is controlled from the outset by a strict pruning regime, followed by de-budding; the aim being to have no more than 8

bunches per vine. The vines are also trained to optimise photosynthesis.

François' small, dedicated team is comprised of people of the soil, driven by respect for the vineyard.

Currently, Domaine François Carillon comprises holdings in Chassagne-Montrachet Premiers Crus (Les Macherelles and Les Clos Saint-Jean), Puligny-Montrachet Premiers Crus (Les Champs Gains, Les Folatières, Les Referts, Les Combettes), villages Puligny-Montrachet and generic Bourgogne.

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, summarising *élevage* in just one word, "traditional." All of the wines have both their alcoholic and malolactic fermentations in oak barrels, where they remain for 1 year, followed by 6 months in stainless steel, prior to bottling.

The percentage of new oak, from either the Tronçais or Alliers forests, will depend on the *cru* and the vintage. It is generally 15% for Puligny-Montrachet Villages and 20% to 25% for the *premiers crus*. The wines remain in oak for 1 year, before being transferred to stainless steel for a further 6 months.

The wines then await a favourable period in the lunar cycle before being bottled by hand – nothing is left to chance.

“2012 will be remembered for its capricious climate, its tiny production and the sheer quality of its wines”

FRANÇOIS CARILLON

2013

2012 VINTAGE REPORT

There was a relatively benign start to winter, but a cold spell settled in from the first fortnight in February. March saw milder conditions, but was quite wet, stimulating a growth spurt and an early budbreak. Cold weather then returned at the beginning of April, slowing down and impeding the progress of the later developing parcels of vines. The first really significant meteorological incidents of the year, however, occurred between the 13th and 17th April, with the arrival of spring frosts.

6

Summery weather arrived in the second half of May, providing a catalyst for the start of flowering – but June was more challenging, with severe rain and hail at the beginning of the month. The vines displayed some signs of *coulure* (aborted nascent berries) and *millerandage* (abnormal fruit set) which, whilst reducing yields, served to concentrate the finished wines. At the end of June, and throughout most of July, François expected a really good, healthy vintage, with decent quantities.

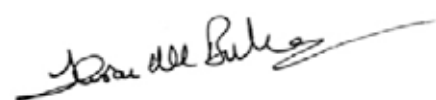
Working the vines in July, ‘green harvesting’ went well, despite heat spikes between the 23rd and 30th of the month which caused some scorching. Ever optimistic, François remained positive, but another climatic challenge arose. On the 1st of August, after a particularly hot day, violent hail attacked once again, this time targeting a band of *premiers crus* vines from Saint-Aubin to Puligny.

Temperatures remained high throughout August, peaking around the 15th – perfect for the ripening grapes. François reflected how important it is to have

some warmth towards the end of August and the beginning of September in the run up to full maturity. This particular box having been ticked, 2012 began to take on the mantle of a classic Burgundy vintage.

François started harvesting with Chardonnay and Aligoté on the 18th September, followed by Puligny villages on the 19th and 20th and the *premiers crus* on the 22nd and 23rd.

After *élevage*, the wines were revealed to be expressive, with wonderful fresh fruit and citric notes, concentrated and beautifully balanced. The *premiers crus*, complex and structured, have good ageing potential.



ALISON BUCHANAN
January, 2014



VINTAGE HOLDINGS

Domains François Carillon Vineyard Holdings	Age of vines	Soil
Bourgogne Aligoté	56	Clay
Bourgogne Chardonnay	30 to 56	Clay
Saint Aubin 1er cru Le Charmois (white)	16	Pebbly
Puligny-Montrachet	16 to 46	Clay-limestone
Puligny-Montrachet 1er cru les Champs Gains	46	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Folatières	46	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Referts	31	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Combettes	20	Clay-limestone-pebbly
Puligny-Montrachet 1er cru Les Perrières	46	Clay-limestone-pebbly
Chassagne-Montrachet 1er cru Les Macherelles	12 to 47	Clay-limestone
Chassagne-Montrachet 1er cru Les Clos Saint-Jean	13	Clay-limestone

2012 Domaine François Carillon was picked by Jancis Robinson as one of the wineries to impress her, quote as follows:

“Most of the finest 2012s were made by the most famous names, and are available in tiny quantities at sky-high prices. The following producers are slightly further off the beaten track and made a range of 2012s that impressed me.”

JANCIS ROBINSON
Purple Pages, January 2014

2012 TASTING NOTES

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, e.g. 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.

BOURGOGNE ALIGOTÉ

Produced from impressively old vines, between 50 and 60 years old, this is a pale, shimmering, golden straw colour. François has really concentrated on the *élevage* in this, a tricky year in so many ways, seeking to bring out the best of the vintage and express this special, old vine fruit. Anxious to avoid more aggressive citrus notes, he has forged a blend which reveals both stone and orchard fruit on the nose, ripe and rounded, refreshed by subtle, grapefruit character – not too much, lemon sherbet, minerals taut and disciplined at one level but underpinned by sweet, old vine fruit. This is a far cry from the Aligoté of old, which was often so sinewy that the addition of *crème de cassis* was necessary to render it drinkable – an attractive change from Chardonnay.

Corney & Barrow Score 16
Recommended drinking from 2014-2016

£110/case of 12 bottles, in bond UK

BOURGOGNE CHARDONNAY

François' Chardonnay is made from vines of up to 50 years old. Despite the vagaries of the vintage, he has managed 42hl per ha here. This offers very pretty fruit, apple compote and warm sponge cake, refreshed by lemon zest. This has lovely balance, vanilla biscuit richness, freshness, together with an attractive air of vitality and determined focus, through to a persistent finish – excellent value.

Corney & Barrow Score 17 to 17+
Recommended drinking from 2014-2017

£150/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LE CHARMOIS

The vines of Saint-Aubin are planted on a continuation of the slope which houses Le Montrachet, albeit with a slightly different aspect. It represents excellent value. Whilst being quite restrained on the nose, the palate is generous, almost *flatteur* - but the acidity is good and combined with the minerality, gives focus and direction, balancing an opulent buttery finish.

Corney & Barrow Score 16.5
Recommended drinking from 2015-2017

£230/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET

Pale, shimmering gold, this is a delight. Lemon and apple pastries combine with delicate apricot notes, white flowers and crushed shell minerals on both the nose and palate, super – fresh and focused, with an attractive acidity, giving balance and direction. The sadness here is the 25% reduction in quantity in 2012 – a lovely wine, beautifully handled.

Corney & Barrow Score 17
Recommended drinking from 2015-2018

£300/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU LES CHAMPS GAINS

Les Champs Gains sits high on the slope, where the vines struggle on pebbly limestone – benchmark Puligny *terroir*. Hit by hailstorms, in addition to all the other climatic challenges, there are just 11 barrels this year, as opposed to the normal 36 – desperately sad, but what a wine! The nose offers sweet apple compote with citrus refreshment – lime zest to the fore. The texture is rich and silky with upbeat acidity and clear mineral definition – very fine, elegant, and an excellent ambassador for the vintage.

Corney & Barrow Score 17.5
Recommended drinking from 2015-2018

£515/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

Please Note: These wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.

PULIGNY-MONTRACHET 1ER CRU
LES FOLATIERES

As the largest of the Puligny-Montrachet *premiers crus*, Les Folatières is a more familiar name than some of its neighbours. This is attractive from the outset, pale gold in colour, starbright and enticing. The nose is rather decadent, with an alluring blend of warm pastry, *crème brûlée* and *tarte tatin*, with some lemon shortcake refreshment. This exudes elegance on both the nose and palate, particularly on the focused briny mineral finish – a lovely wine.

Corney & Barrow Score 17,5
Recommended drinking from 2015-2018

£590/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES REFERTS

An attractive, rich, yellow-gold in colour, this presents a gorgeous nose, tantalising in its balance of candied citrus, stone and orchard fruit, white flowers and warm pastry – beautifully layered. The palate, echoing the aromatics presented on the nose, further adds to the complexity with hints of *tarte tatin*, butterscotch and caramel cream – all refreshed by lime zest top notes – a lovely wine

Corney & Barrow score 18
Recommended drinking from 2015-2019

£590/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES COMBETTES

In common with its neighbour, Les Referts, Les Combettes lies to the north of the *appellation*, bordering Meursault. Pale green-shot gold, this has a superb, precise, focused nose, complex, with an extraordinary array of rich, honeyed, orchard fruit, lemon notes, warm pastry and white flowers. The palate mirrors the aromatics presented on the nose, set within an opulent frame with complementary mineral elements and beautifully-balanced, fresh acidity, directing a protracted, fine, very elegant finish. It is a tribute to François’ hard work and severe discipline in the vineyard.

Corney & Barrow Score 17,5 to 18
Recommended drinking from 2016-2019

£655/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES PERRIERES

The essence of this wine lies in the name, Perrières, referring here to *un sol pierreux* – a stony soil from a parcel close to the heart of Puligny. This really impacts on the wines and, in 2012, the crushed stone minerality is immediately apparent on the nose and yet there is a sense of richness, orchard fruit intensity and flashes of lemon zest. The palate reflects the aromatics of the nose, adding stone fruit, hints of the exotic, and comforting warm pastry opulence. Complex and with great character, its richness is complemented by a super-zesty citrus vitality, which, with the mineral undercurrents, drives a sustained, noble finish.

Corney & Barrow Score 18 to 18,5
Recommended drinking from 2016-2019

£615/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU
LES MACHERELLES

At present, Domaine François Carillon has two adjoining parcels of Premier Cru les Macherelles, with vines of 16 and 46 years old, planted on humid clay-limestone (*argilo-calcaire*). François blends the grapes from the different plots from the outset, so as to better marry the fruit. Rich gold, pierced with green lights, this presents a tempting blend of honeyed biscuit, grilled nuts and lemon shortcake. The palate, reflecting the sources of the grapes, combines a bright vitality with a more serious, earthy, backdrop. Texturally this is lovely, sensual and silken, exuding poised elegance throughout. The finish is long, rich and harmonious.

Corney & Barrow Score 17 to 18
Recommended drinking from 2016-2019

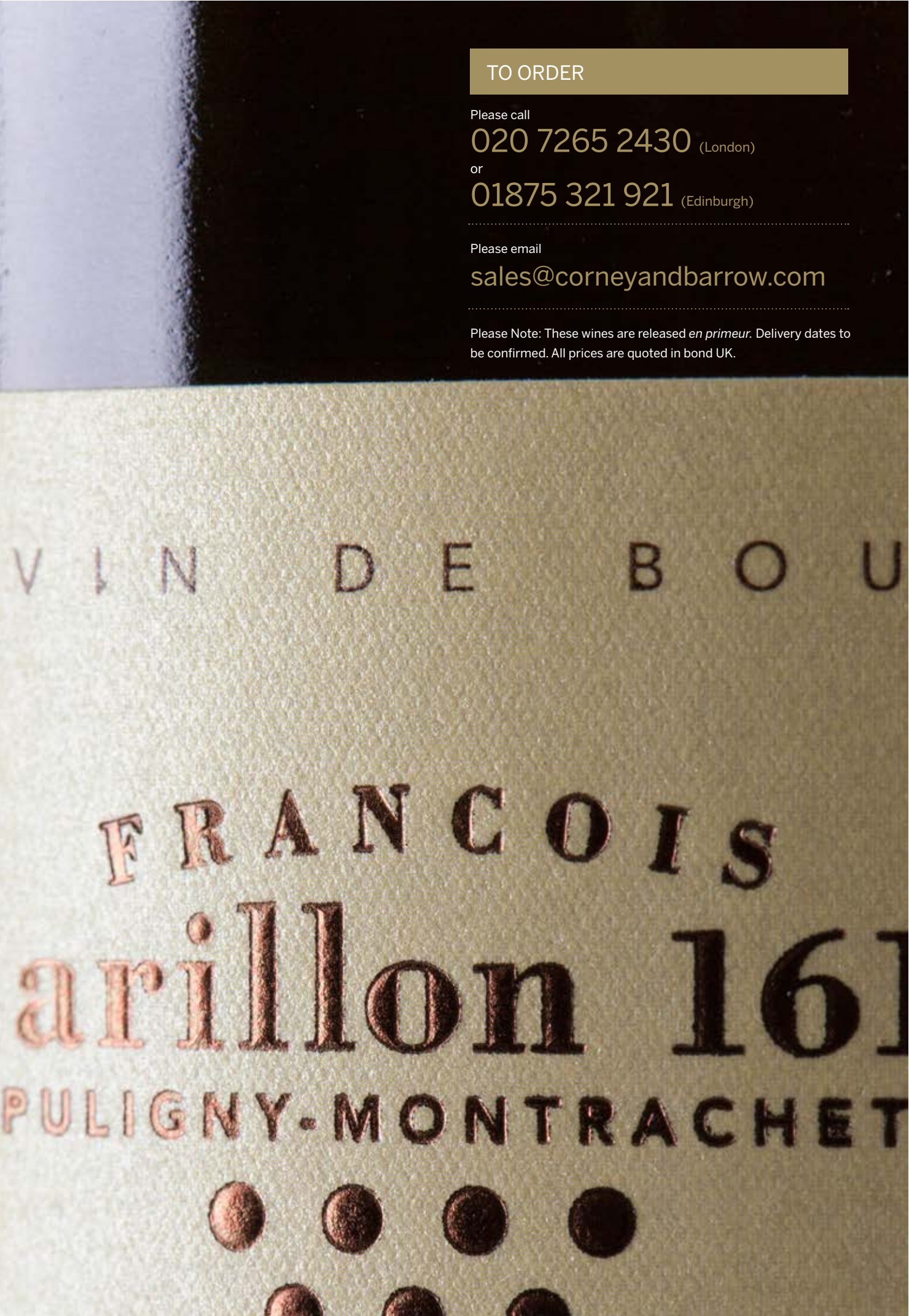
£500/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER CRU
LES CLOS SAINT-JEAN

These vines are planted on soils which might ordinarily house red vines, but Chardonnay here makes for a luscious, rich style of Chassagne. The nose is intense and inviting, offering a seductive, layered combination of *tarte tatin*, caramel and honeyed orchard fruit. Opulent and powerful, this nonetheless retains a sense of discipline throughout, with a seam of minerals and well-balanced acidity, adding focus and direction through to an extremely long, composed finish.

Corney & Barrow Score 17
Recommended drinking from 2016-2019

£500/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

Please Note: These wines are released *en primeur*. Delivery dates to be confirmed. All prices are quoted in bond UK.

CONTACT US

LONDON

1 Thomas More Street
London E1W 1YZ
T +44 (0)20 7265 2400
F +44 (0)20 7265 2444
sales@corneyandbarrow.com

EAST ANGLIA

Belvoir House
High Street, Newmarket
Suffolk CB8 8DH
T +44 (0)1638 600 000
F +44 (0)1638 600 860
newmarket@corneyandbarrow.com

NORTH OF ENGLAND

Sedbury Stables
Sedbury Hall, Richmond
North Yorkshire DL10 5LQ
T +44 (0)1748 828 640
F +44 (0)1748 821 928
sedburyorders@corneyandbarrow.com

EDINBURGH

Oxenfoord Castle by Pathhead
Midlothian
Scotland EH37 5UB
T +44 (0)1875 321 921
F +44 (0)1875 321 922
edinburgh@corneyandbarrow.com

AYR

8 Academy Street, Ayr
Ayrshire, Scotland KA7 1HT
T +44 (0)1292 267 000
T +44 (0)1292 265 903
ayr@corneyandbarrow.com



CORNEY & BARROW
INDEPENDENT WINE MERCHANTS-1780

An Introduction to Corney & Barrow

At 230 years old, Corney & Barrow is one of the longest established Independent Wine Merchants in the UK. The original shop, opened by Edward Bland Corney, was on Old Broad Street in the City of London, selling a small selection of Port, Sherry and Bordeaux. Our Head Office has remained City based ever since.

Still privately owned, Corney & Barrow has grown nationally and internationally, into every sector of the market. We have sales offices in London, Edinburgh, Northumberland, Hong Kong and most recently Singapore. We also run shops in Newmarket and Ayr.

Corney & Barrow aims to offer carefully-selected, honestly-priced wines that not only deliver quality and value for money, but also a sense of place. We want to offer benchmark styles; wines which we believe to be the best examples of a wine style, country, region or sub-region, whether they are wines to drink immediately or wines to lay down.

Where possible, we aim to build exclusive relationships with suppliers, making our selection of wines unique. We work as closely with our suppliers as we do with our customers and it is particularly this which differentiates us as a wine merchant. We strongly believe in the benefits of doing this, most importantly it allows us to bring our unique selection of wines direct to you, the customer, with no intermediaries.

Domaine de la Romanée-Conti, Château Pétrus, Domaine Bonneau du Martray, Comte Georges de Vogüé and Clos de Tart are some of the leading estates exclusive to Corney & Barrow. These wines are sold en primeur and through the secondary market where we are able to ensure impeccable provenance of the wine.

Our Royal Warrants

Corney & Barrow's Royal Warrants date back to George V in 1912, when they were first introduced. Royal Warrants are a mark of recognition to individuals or companies who have supplied goods or services for at least five years to the Royal family. Warrants have always been regarded as demonstrating excellence and quality and are highly prized.

Corney & Barrow currently holds two Royal Warrants, as suppliers to HM Queen Elizabeth II and HRH The Prince of Wales. We are the only wine company to have held three Royal Warrants concurrently, as suppliers to HM Queen Elizabeth II, HRH The Prince of Wales and, formerly, the late HM Queen Elizabeth, The Queen Mother.

Corney & Barrow is one of around 850 Royal Warrant Holders representing a huge cross-section of trade and industry. They range from traditional craftspeople to global and multinational firms operating at the cutting edge of technology. Warrants are granted to named individuals – Grantees – who must personally ensure the Warrant is correctly used.

As Warrant holders we may display the relevant Royal Arms and the legend 'By Appointment' on products, premises, stationery, vehicles and advertising. We are united by our commitment to the highest standards of service and excellence and in the case of Corney & Barrow, provenance of the wine.



www.corneyandbarrow.com





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



BY APPOINTMENT TO
HRH THE PRINCE OF WALES
WINE MERCHANTS
CORNEY & BARROW LIMITED
LONDON

**CORNEY &
BARROW**

INDEPENDENT WINE MERCHANTS-1780

WWW.CORNEYANDBARROW.COM