



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-1780

GRAND VIN DE BOURGOGNE

FRANÇOIS
Carillon 1611
PULIGNY-MONTRACHET



CHASSAGNE-MONTRACHET
1^{ER} CRU LES MACHERELLES

APPellation CHASSAGNE-MONTRACHET 1^{ER} CRU C.D.G.

WHITE BURGUNDY WINE

2015

ÉLEVÉ ET MIS EN BOUTEILLE PAR

François Carillon

PULIGNY-MONTRACHET

DOMAINE FRANÇOIS CARILLON

2015 VINTAGE EN PRIMEUR

EXCLUSIVE TO CORNEY & BARROW IN THE UK



DOMAINE FRANÇOIS CARILLON

2015 VINTAGE EN PRIMEUR

Carillon is an ancient name in Puligny-Montrachet: the first mention of a Carillon winemaker in the village dates from the 16th century. Domaine François Carillon was established following the bifurcation of Domaine Louis Carillon after François' father's retirement. François' first crop was the auspicious 2010 vintage (which is now drinking beautifully).

François had worked with his father and older brother since 1988 at Domaine Louis Carillon, where he was responsible for the vineyards. Given recent family history, there is an expectant air about this domaine: François is a sixteenth-generation *vigneron* but is setting out on a new, exciting venture. Our recent tastings here have thrummed to the soundtrack of building works, the seemingly vast extent of which mirror the ambitions of the domaine.

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

To find out more about Corney & Barrow visit
www.corneyandbarrow.com



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 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 6.5 hectare holdings are managed in accordance with *lutte intégrée* principles; that is, as organically as possible, but with the option to treat the vines if required. No weed-killers are used, just ploughing, either by horse or tractor, along with a mushroom-based top-dressing. Pruning and then de-budding later in the year ensure a maximum of eight bunches of grapes per vine.

THE CELLAR

This handsome domaine and its 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 prior to bottling. The percentage of new oak, from either the Tronçais or Alliers forests, is around 20% for the *villages* wines and 15-20% 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 convert to benefit from its findings.

2015 VINTAGE NOTES

As we have already noted this year, warm summers put white wine tasters on the defensive. Will there be enough acidity? Is there a sense of *terroir* beneath the fruit? A tasting of François Carillon's 2015s dispatches both questions with gratifying nonchalance. Sculpted by a growing season which approached the limits – but crucially stopped short of them – these 2015s are full and rich... but so fine.

6 Winter 2014-2015 was less severe than its predecessor, with only one night of frost. However, November saw 200 millimetres (mm) of rainfall, setting the scene for a sodden end to 2014, which continued into January 2015.

A mostly wet winter gave way to a largely dry spring. March to May saw slightly above average temperatures. These favourable conditions initiated a quick flowering which began in the last week of May, with the flowers fully developed by early June. The season was ahead of average and would stay that way throughout.

June continued mostly dry, with just 45 mm of rain and temperatures rising further above the norm. This all contributed to rapid vegetative growth. In July, canicular heat descended on the region, subjecting it to a long, dry bake. There were 15 days over 35°C. The soil had water reserves thanks to that wet winter, but they were more buffer than safety net and would not hold out forever.

Water stress is good up to a point, triggering an evolutionary 'get me out of here' response which

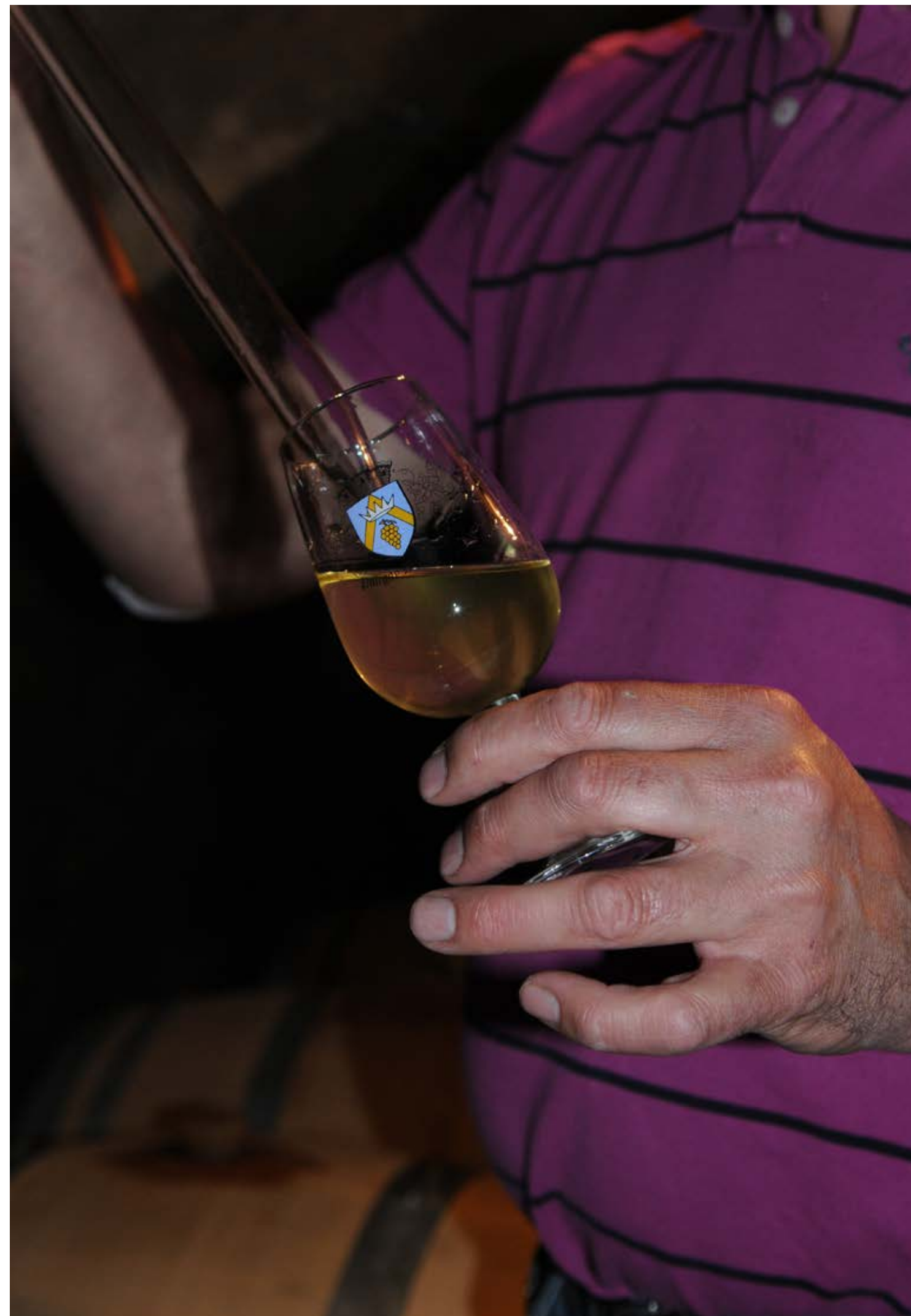
forces vines to concentrate on grape development rather than vegetative growth. Stress them too much however and the ripening process can slow or even stop. As the vines reached that parched tipping point... it started to rain. The rain was not excessive but supplied enough moisture to bring maturity in over the line.

The harvest started on 2nd September, lasting nine and a half days. Picking was completed in dry conditions, although rain had been forecast. There was no botrytis and the overall quality of fruit was exceptional.

François showed barrel samples of his 2015s at our Tower of London Burgundy tasting last month. We loved them and our customers' comments (and preliminary orders) suggest we were not alone.



GUY SEDDON
February, 2017





VINEYARD HOLDINGS

Domaine François Carillon Vineyard Holdings	Average age of vines	Soil
Bourgogne Aligoté	57	Clay
Bourgogne Chardonnay	31 to 57	Clay
Saint-Aubin 1er Cru Le Charmois	17	Pebbles
Puligny-Montrachet	17 to 47	Clay-limestone
Puligny-Montrachet Les Enseignères	50	Clay-limestone
Puligny-Montrachet 1er Cru Les Champs Gains	47	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Folatières	47	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Combettes	21	Clay-limestone-pebbles
Puligny-Montrachet 1er Cru Les Perrières	47	Clay-limestone-pebbles
Chassagne-Montrachet 1er Cru Clos Saint-Jean	14	Clay-limestone
Chassagne-Montrachet 1er Cru Les Macherelles	13	Clay-limestone
Chassagne-Montrachet 1er Cru Les Chenevottes	7	Clay-limestone
Saint-Aubin 1er Cru Les Pitangerets	41	Limestone



*“Millésime très solaire, millésime de vigneron.”
“A sunny vintage, a vigneron’s vintage.”*

FRANÇOIS CARILLON
February 2017

2015 TASTING NOTES

BOURGOGNE ALIGOTÉ

Vibrant and zesty on the nose, leading into a palate of pithy green apple, which shows some of the signature 2015 ripeness. Tangy and gently grippy on the finish, with a nice purity of fruit throughout and a sustaining acidity. This is Aligoté Doré – only the superior kind here of course.

Corney & Barrow Score 16.5 to 17
Recommended drinking from 2017-2019

£120/case of 12 bottles, in bond UK

BOURGOGNE CHARDONNAY

Firm and pure on the nose, restrained stone fruit backed up by some smoky minerality. The palate is chiselled, with a touch of exuberance as might be expected from this warmer vintage, whilst retaining the classical, crisp proportions which we have come to love in this wine. Finely textured, with bright acidity and a lovely assertive weight on the palate.

Corney & Barrow Score 17
Recommended drinking from 2017-2020

£165/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU MURGERS DES DENTS DE CHIEN

This 0.67 hectare plot lies above Le Montrachet, on the Puligny side, and just across the road from Les Champs Gains. The name refers to the vineyard’s stones being as sharp as dogs’ teeth. It begins taut, citrusy and chalky – very precise and classical. The palate is immediately vibrant, opening into an expressive, powerful mid-palate, rather flamboyantly fruited but underscored by a fine tensile minerality. Very good.

Corney & Barrow Score 17.5+
Recommended drinking from 2018-2021

£320/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.

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 several plots, comprising four hectares in total. White flowers on the nose, taut and chiselled, leading into a wonderfully saline, mineral, textured palate, which has both intense, expressive fruit and a super-fine, detailed structure. It comes to a point beautifully on the finish, with brisk acidity complementing a sense of driven persistence. Very graceful throughout and seriously good for *village* level.

Corney & Barrow Score 17.5 to 18
Recommended drinking from 2018-2022

£360/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET
LES ENSEIGNIÈRES

A 0.5 hectare plot – tiny! This is a *village* wine, but in François’ words, treated as if it were a *premier cru* in *élevage*, in recognition of its superior *terroir*. Bright and ripe, really quite exuberant and lively on the palate, with a twist of salinity on the finish. This is a bargain for the quality.

Corney & Barrow Score 18
Recommended drinking from 2018-2022+

£435/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. Linear and focused, taut – there is a surface tension here, a charge and focus. The fruit, by contrast, is ripe and rather effusive. A more corpulent style, wearing its heart on its sleeve, but kept in check by that corsetting Puligny structure. Classy despite itself!

Corney & Barrow Score 17
Recommended drinking from 2018-2022

£580/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES PERRIÈRES

Intensely saline on the nose, mineral and refined. The palate has more fruit presence, but the chalky minerality is the defining feature of this wine, puckering the mouth and sucking the liquid back in on the finish. This vineyard has such a marked mineral style, which I adore. I scribbled a note to myself – “This is the one I would most want to own at this point in the tasting!”

Corney & Barrow Score 18
Recommended drinking from 2018-2023+

£695/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES FOLATIÈRES

Green citrus on the nose – citrus fruit being rather a rare commodity in the ripe 2015 vintage. The palate is similarly citric, with lemon peel and thrilling tension. For a vineyard which is infamously “vulgar” and “peacock-like” (as Adam would put it – this being a compliment, mind you), this wine is surprisingly streamlined and polite. A touch of flamboyance on the finish gives away its lineage.

Corney & Barrow score 17.5
Recommended drinking from 2018-2023

£675/case of 12 bottles, in bond UK

PULIGNY-MONTRACHET 1ER CRU
LES COMBETTES

Last year, François let on this was his favourite *premier cru* in 2014. Despite our best efforts, he was more inscrutable this time. In any case, this is quite a wine. Very pure, precise and, yes citric – that word which I had not expected to write much in this warm vintage. The power of Combettes is apparent beneath the surface and no doubt this wine will put on weight, but the saline finish, the corseting – what structure, *très Puligny*!

Corney & Barrow Score 17.5
Recommended drinking from 2018-2024+

£745/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET

Bright and effusive on the nose, with ripe white peach delineated by white flowers and a touch of cedar. The palate is similarly forthright, with lovely lush richness and a wave of energy that sweeps you along with it, before finishing crisp and precise.

Corney & Barrow Score 17
Recommended drinking from 2018-2023+

£340/case of 12 bottles, in bond UK

CHASSAGNE-MONTRACHET 1ER
CRU LES MACHERELLES

Macherelles is on the northern (Puligny) side of the village. Textured and flinty on the nose, with less upfront fruit than Clos St-Jean (see next page) and more gradation of flavour on the palate. Mineral and polite on the attack, with powerful stone fruit coming through on the mid-palate in an impressive crescendo of flavour and energy. The power here keeps on coming, expansive, finishing with voluminous sweet ripe fruit.

Corney & Barrow Score 18
Recommended drinking from 2018-2025+

£575/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. This shows green melon on the nose, exuberant and vivacious, with pops of sherbet. Broadly similar to the 2014 in character (that is a good thing), but with more expressive ripe fruit notes. Some phenolic grip on the finish and a twist of grapefruit. Only five barrels were made.

Corney & Barrow Score 17.5
Recommended drinking from 2018-2024

£550/case of 12 bottles, in bond UK

SAINT-AUBIN 1ER CRU LES
PITANGERETS

The sole red wine in the line-up. For two years now, we have had to remind François that we would like to taste it – he replies with something of a smile, “Oh, you want to taste the red too?” A curio to this white wine domaine it may be, but it’s really rather lovely. Delicate, textured redcurrants and violet perfume, really pure and immediate. Until re-reading my notes, I had forgotten scribbling “I must buy this – pure Pinot pleasure!”

Corney & Barrow Score 17.5
Recommended drinking from 2018-2022+

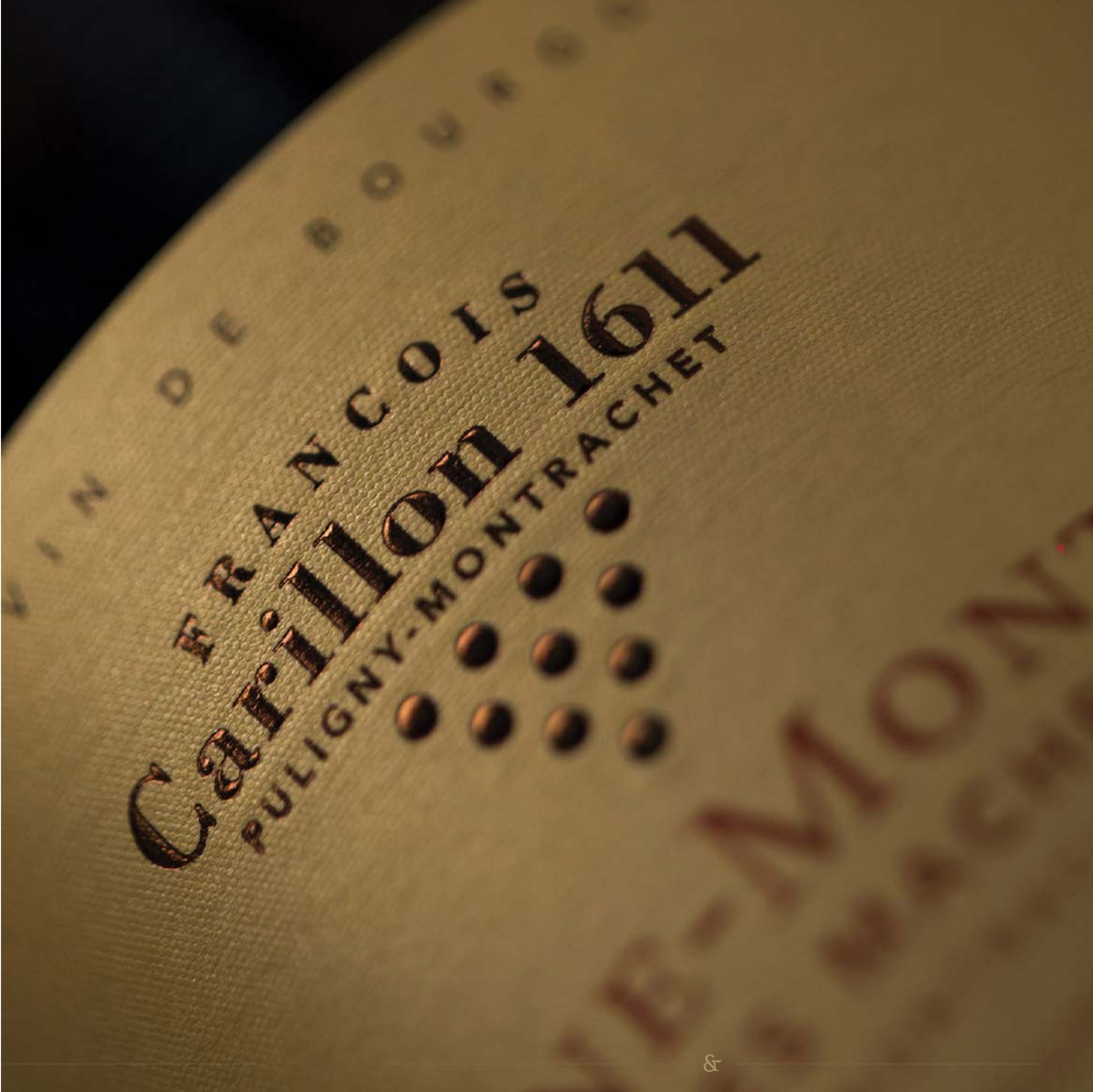
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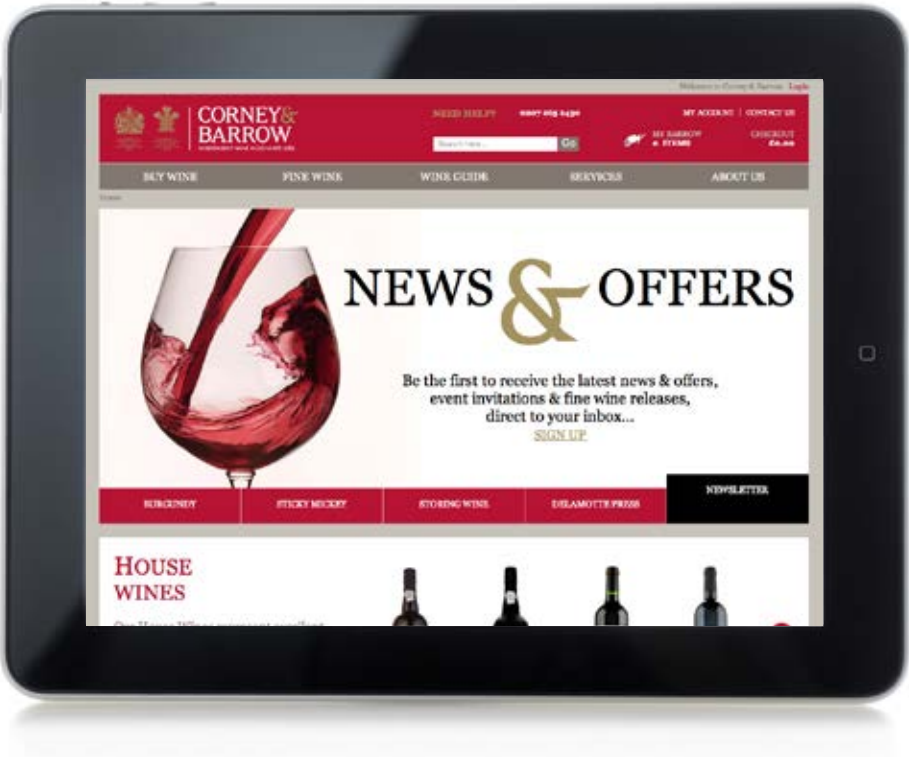
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