



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



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

INDEPENDENT WINE MERCHANTS-1780

DOMAINE FRANÇOIS CARILLON

2024 Vintage En Primeur



DOMAINE FRANÇOIS CARILLON

CÔTE DE BEAUNE

PULIGNY-MONTRACHET

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# DOMAINE FRANÇOIS CARILLON

François Carillon is the 16<sup>th</sup> generation of a winemaking family which traces its Burgundian roots back to 1520. Since his first vintage in 2010, François has proven his domaine to be both a worthy successor to the much-loved wines of his father, Louis Carillon, as well as making some of the most exciting modern white Burgundies.

Following the retirement of Louis Carillon, the vineyards were divided between the two sons, François and his brother Jacques. Domaine François Carillon sits in the very centre of the village of Puligny-Montrachet. The wines hit the sweet spot between pristine fruit, precise acidity and textural richness, which we adore.

François' sons Mathis and Paul have recently joined the domaine full time. The future is looking particularly rosy here.

The 2024s were harvested earlier than usual, in the first two weeks of September by a team of 50 pickers. The grapes were immediately pressed on reception, and the juice was left in tank to cool prior to fermentation. The majority of barrels used are 350-litre capacity. Always looking to expand his horizons, François has also produced a Beaujolais Blanc this year.

Corney & Barrow has been the domaine's exclusive UK agent since the inaugural 2010 vintage and are proud to work with the wines in Hong Kong, Singapore and Shanghai.

## ● LA BERGERIE CHARDONNAY 2024 ★

La Bergerie is the name of the principal parcel of this blend from Montagnac, near Nîmes. This is a selection from 20ha, made up of several parcels. Over the four years it has been made by François, it has become a firm favourite among C&B customers, offering a taste of the south with the domaine's *élevage*. It is made at the domaine in Puligny-Montrachet, meaning it is a Vin de France rather than a Costières de Nîmes. Bright orchard fruit – apple and pear skin – with great purity. This is picked 7-10 days earlier than the Puligny vines. 13% abv. 15 months of *élevage*, with bottling around Christmas 2026. 15-20% new oak.

Corney & Barrow Score 17  
Recommended drinking from 2026 – 2029

£65/CASE OF 6 BOTTLES, IN BOND UK

## ● BOURGOGNE ALIGOTÉ 2024 ★

Made from the Aligoté Doré clone, this wine is a selection from 50-year-old vines in Puligny-Montrachet, from Les Petits Poiriers and Riaux. Green-gold in colour, with aromas of apple skin and white flowers. The palate is bright and crunchy, with green pear skin, lime rind and sherbet. This stays on its lees in 500-litre and 600-litre barrels for around a year, with under 10% of new oak.

Corney & Barrow Score 16.5  
Recommended drinking from 2026 – 2030

£95/CASE OF 6 BOTTLES, IN BOND UK

## ● C&B LABEL BOURGOGNE CÔTE D'OR CHARDONNAY 2024 ★

The C&B-François Carillon 'partnership label' was the first of its kind and has paved the way for others. It is intended as our stamp of approval for a wine we believe is an outstanding example of its type. It is a Côte d'Or Chardonnay, meaning the fruit is entirely from the Côte rather than the wider Bourgogne region. Specifically, it comes from nearly six hectares of Puligny-Montrachet, over various plots, mostly owned by the domaine and all of which are worked by the Carillon team. It is a wine of fleshy white peach fruit, with a tactile bite and fresh acidity to the palate, and textured extract on the finish. 15% new oak.

Corney & Barrow Score 17  
Recommended drinking from 2026 – 2030

£145/CASE OF 6 BOTTLES, IN BOND UK

## ● BOURGOGNE CÔTE D'OR CHARDONNAY LE VIEUX CLOS 2024 ★

This is a selection, in which specific plots and then barrels are isolated from the regular Bourgogne Chardonnay. It tends to be riper in profile. Supple and sherbety, with luscious white and yellow peach fruit. A wine for early enjoyment which, true to type, offers generosity and volume. 15% new oak. The yield here in 2024 was 25hl/ha – lower than usual.

Corney & Barrow Score 16.5 – 17  
Recommended drinking from 2026 – 2030

£170/CASE OF 6 BOTTLES, IN BOND UK



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● **MÂCON-IGÉ**  
2024 ★

This newer entrant into the Carillon line-up comes from southeast-facing vines in the village of Mâcon-Igé, where Domaines Leflaive also makes a wine. The appellation covers over 57ha for Chardonnay and is one of the emerging quality villages of the Mâconnais. Aromas of sherbet, lime and waxy lemon, leading into a pliant, supple palate of white peach with ginger spice. A pretty and characterful wine that will be approachable early. Just five barrels were made.

Corney & Barrow Score 16.5  
Recommended drinking from 2026 – 2029

£120/CASE OF 6 BOTTLES, IN BOND UK

● **SAINT-AUBIN 1ER CRU BLANC LES PITANGERETS**  
2024 ★

Pitangerets is a *lieu-dit* in the south of the appellation, bordering Chassagne-Montrachet. The oldest vines here are 50 years old, with a younger part, planted in 2010, which replaced the previous Pinot Noir vines. Pure and immediate, with the fine friable texture of Saint-Aubin, there is a great sense of chalky *terroir* here. 10-15% new oak. The UK and Germany are the only markets with an allocation of this wine – lucky us.

Corney & Barrow Score 17.5  
Recommended drinking from 2026 – 2031

£235/CASE OF 6 BOTTLES, IN BOND UK

● **SAINT-AUBIN 1ER CRU MURGERS DES DENTS DE CHIEN**  
2024 ★

These two plots overlook the *grands crus* of Puligny-Montrachet and are opposite Les Champs Gains. François says this is a richer style, perhaps closer to Chassagne than Puligny. The name refers to the vineyard's stones being as sharp as dogs' teeth. 2013 was François' first vintage from this 0.67-hectare parcel. A flinty, mildly reductive nose when tasted in autumn 2025. The palate offers orange blossom and white peach fruit, with a recognisably similar fine mineral bedrock to François' other Saint-Aubin, Les Pitangerets.

Corney & Barrow Score 18  
Recommended drinking from 2027 – 2032

£395/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET**  
2024 ★

The domaine's *village* Puligny-Montrachet is a classic, and a flagship of the estate. It is made from nearly five hectares of vines, spread over five *lieux-dits*: Derrière la Velle, Reuchaux, Corvée des Vignes, Tremblots and Les Rousselles. Aromas of white peach and crushed rocky minerality, leading into a crunchy palate of elegant, expressive stone fruit, with a driving line of taut acidity. Archetypally Puligny, with that long, focussed acid backbone that will meld beautifully over time. 10% new oak.

Corney & Barrow Score 17  
Recommended drinking from 2027 – 2032

£395/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET LES AUBUES**  
2024 ★

Introduced to the range in 2023, Les Aubues comes from one 0.42-hectare parcel, planted in 1976, within Enseignières. There is even more ripeness here than in the previous wine: aromas of orange blossom and tangerine rind lead into a palate of crunchy white peach fruit, with a stony-mineral tension binding the flavours together. Zesty, taut and powerful – very good.

Corney & Barrow Score 17.5 – 18  
Recommended drinking from 2027 – 2032

£440/CASE OF 6 BOTTLES, IN BOND UK



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● **PULIGNY-MONTRACHET CLOS DU VIEUX CHÂTEAU MONOPOLE**

2024 ★

Just behind the village of Puligny-Montrachet, this small *monopole* of 0.78 hectares is a warm, sheltered site with deep clay-limestone soils, within the *lieu-dit* Le Village. It has particularly mild night-time temperatures, perhaps contributing to a certain exuberance of style. Due to this high natural ripeness, it also tends to be the first parcel to be picked. Sherbet and lime zest on the nose. The palate is tactile and immediate, with energy and precision. Very precise, very 2024.

Corney & Barrow Score 17+  
Recommended drinking from 2026 – 2032

£425/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET LES ENSEIGNIÈRES**

2024 ★

Beneath Bienvenues-Bâtard-Montrachet, Enseignières is a *village* vineyard which can hold its own against the *premiers crus*. The domaine has 0.65 hectares here. A high proportion of small *millerand* berries from these nearly-60-year-old vines make for a natural concentration. Aromas of honeysuckle, pure yellow-hued fruit and *crème brûlée* – this is an extrovert in 2024. The palate offers nectarine and white peach, with fine chalky minerality beneath.

Corney & Barrow Score 18  
Recommended drinking from 2028 – 2035

£450/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET 1ER CRU CHAMP-GAIN**

2024 ★

The domaine's holding in Champ-Gain is a steeply sloping two hectares, over four parcels at nearly 400masl, planted with up to 60-year-old vines, high on the slope alongside Saint-Aubin's Murgers des Dents de Chien. The soils are reddish in colour, rich in limestone and dotted with small pebbles. Yellow peach and honey on the nose, with orange blossom. The palate has pithy grapefruit on the attack, opening onto a zesty mid-palate of seated power and tactile definition. Fabulous.

Corney & Barrow Score 18  
Recommended drinking from 2028 – 2035

£570/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET 1ER CRU LES FOLATIÈRES**

2024 ★

The domaine has 0.4 hectares of Folatières, the most flamboyant of the Puligny *premiers crus*, which François has called *l'enfant terrible du village*. 60-year-old vines on a steep slope producing small berries. This plot is beside Leflaive's holding. An intense nose of yellow peach, honeysuckle and white pepper. The palate is fleshy and pure, with a touch of cedar and a forceful punch of energy which will refine during *élevage*. 60% of the usual volume here this year. "Less fine, less delicate than the Combettes – robust, almost aggressive," said François. I think this was a form of praise – I liked it anyway...

Corney & Barrow Score 18+  
Recommended drinking from 2027 – 2035

£785/CASE OF 6 BOTTLES, IN BOND UK





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● **PULIGNY-MONTRACHET 1ER CRU LES COMBETTES**

2024 ★

The domaine's 0.8-hectare Combettes holding was planted in 1992. The brown sub-soils are deep and stony, and the grapes tend to ripen earlier. Brilliant golden colour. A fabulously pure nose of white peach and honeysuckle. The palate offers white and yellow stone fruits; it is pliant and energy-laden, cohesive and refined, and rather suave with it. A Puligny from central casting, which puts François' comments on Fولاتières into perspective. Aged in a variety of new Stockinger barrels and vats.

Corney & Barrow Score 18.5+  
Recommended drinking from 2030 – 2036

£795/CASE OF 6 BOTTLES, IN BOND UK

● **PULIGNY-MONTRACHET 1ER CRU LES PERRIÈRES**

2024 ★

François has 0.74 hectares of Perrières, spread over two plots, one of which was planted in 1973. Pure white and yellow peach fruit on the nose. The palate is the purest of all, the wet-stone mineral aspect giving a clear view of the *terroir* beneath. Hands-off and with a chalky tension. The fruit is beautifully pitched, but this is all about the wonderful, stark minerality. 15% new oak.

Corney & Barrow Score 18.5  
Recommended drinking from 2030 – 2040

£795/CASE OF 6 BOTTLES, IN BOND UK

● **CHASSAGNE-MONTRACHET**

2024 ★

The domaine's *village* Chassagne comes from Les Voillenots, on the Puligny-Montrachet side of the appellation. These are deep, dark soils. The 0.7 hectares here are split across an older vine parcel and a younger one. Aromas of apple and pear fruit, with a honeyed intensity to the nose. The palate revels in apricot and yellow peach, the fleshy fruit offset against precise balancing acidity.

Corney & Barrow Score 17  
Recommended drinking from 2027 – 2031

£385/CASE OF 6 BOTTLES, IN BOND UK

● **CHASSAGNE-MONTRACHET 1ER CRU**

2024 ★

This is a blend of two Chassagne-Montrachet *premiers crus* – Chenevottes and Clos Saint-Jean, which are sometimes bottled individually. The Chenevottes parcel is a tiny 0.2 hectares in size, beside Macherelles, whilst the mineral-rich Clos Saint-Jean is high on the slope, just beneath Chassagne's barren Grande Montagne. A flinty and peppery nose leads into a pure palate of white peach and creamy intensity, with crunchy lime zest on the finish. A wine of incisive precision and great energy.

Corney & Barrow Score 17.5  
Recommended drinking from 2028 – 2035

£475/CASE OF 6 BOTTLES, IN BOND UK

● **CHASSAGNE-MONTRACHET 1ER CRU LES MACHERELLES**

2024 ★

Macherelles is on the northern (Puligny-Montrachet) side of the village, from a similar *terroir* to Puligny's Perrières, according to François, with very little soil above the bedrock. This has additional density and depth – aromas of intense white peach and lime skin open onto a palate of crunchy stone fruit. A wine that reverberates with energy, with an impressive tactile bite to the finish, which accentuates the clipped chalky minerality of this site.

Corney & Barrow Score 18  
Recommended drinking from 2028 – 2035

£550/CASE OF 6 BOTTLES, IN BOND UK



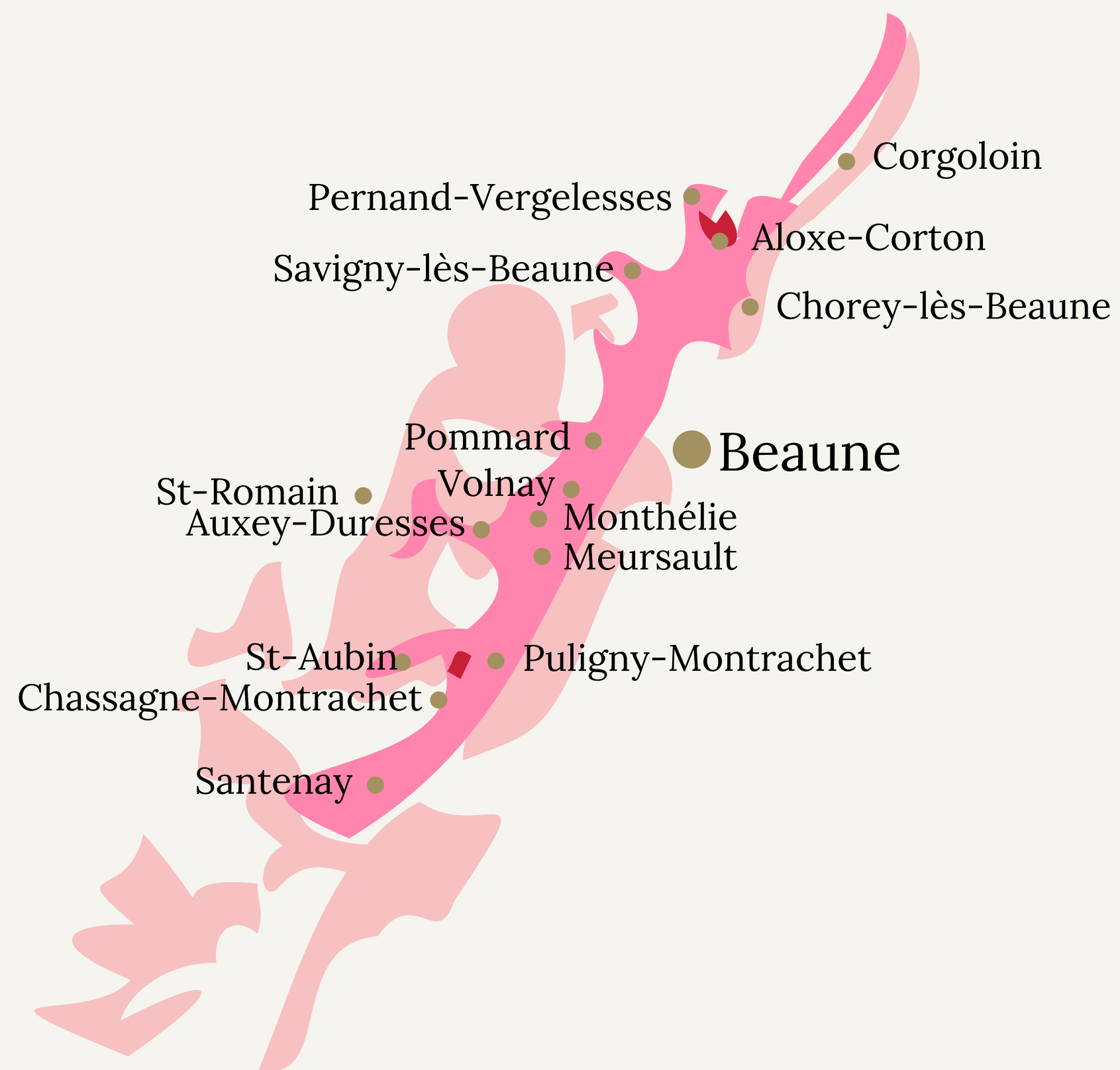
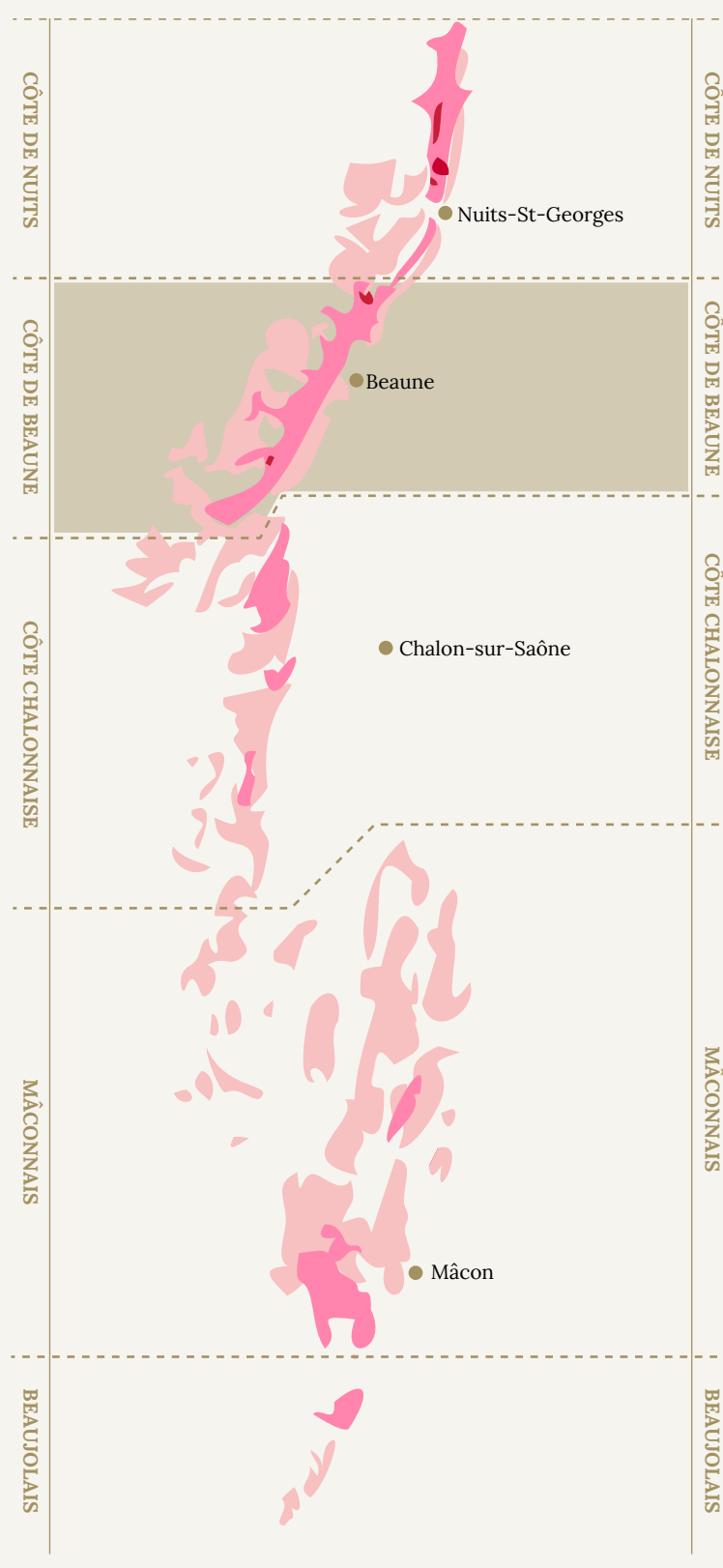
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## CÔTE DE BEAUNE

Forming the southern half of the Côte d'Or, the Côte de Beaune is picturesque and feels more rural. Owing its name to the city of Beaune, it is almost twice the size of the Côte de Nuits, with around 6,000 hectares under vine.

The Côte de Beaune is home to Burgundy's greatest white wine villages, including Corton-Charlemagne, Meursault, Puligny-Montrachet and Chassagne-Montrachet. Almost all of Burgundy's white *grands crus* can be found here. This is home to some of the most exceptional Chardonnay in the world.

High quality Pinot Noir can also be found throughout the Côte de Beaune, particularly in Corton, Volnay, Pommard and Beaune.

The majority of *premiers* and *grands crus* vineyards sit at an elevation of 250-300 metres above sea level. Here, clay soils tend to enjoy stony topsoil which aids drainage. Towards the top of these slopes, a narrow band of regional appellation vineyards produces fine, lighter styles of wine, typically labelled as Bourgogne Hautes-Côtes de Beaune.



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## PULIGNY-MONTRACHET

Universally recognised, Puligny-Montrachet is often considered the pinnacle of white Burgundy. Situated at the southern tip of the Côte de Beaune, its wines offer a combination of steely precision and great depth of flavour.

It wasn't until 1879 that Puligny hyphenated the name of its most famous vineyard, Le Montrachet, which is split with its neighbour Chassagne.

Puligny-Montrachet boasts four *grands crus*: Chevalier-Montrachet and Bienvenues-Bâtard-Montrachet in their entirety, while Le Montrachet and Bâtard-Montrachet are shared with Chassagne. In addition, the appellation comprises around 13 *premiers crus*, further subdivided into numerous *climats*. Together with a range of village wines, Puligny-Montrachet covers a broad range of styles and prices.

Although famed for its white wines, there is also a small amount of Pinot Noir planted in the hamlet of Blagny – a *premier cru* for reds.



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# FREQUENTLY ASKED QUESTIONS

## WHAT IS EN PRIMEUR?

A traditional pre-ordering system of fine wines that originated in Bordeaux, *en primeur* translates as 'the first', referring to wines being available to purchase at first release prices. These wines are typically still in barrel at the point of purchase and not bottled and shipped to the UK until a year or more later. The first release price excludes duty and VAT, which are payable at the prevailing rates upon release from our bonded warehouse.

## WHAT IS A BONDED WAREHOUSE?

A government-approved secure facility where wines are received in the UK and stored without immediate payment of customs duties or VAT. The wine arrives at a specific customs-controlled area of the warehouse under strict security and inventory controls. Wines stored here are considered in transit until the duties are settled. Corney & Barrow has its own bonded warehousing where all wines bought *en primeur* are stored upon arrival in the UK. Only when the wines are released from the bonded warehouse (for example, delivered to a customer's residence) is the duty and VAT payable.

## WHEN SHOULD I EXPECT SHIPMENT?

Shipment of the wines in this offer to our bonded warehouse will take place between February 2026 and January 2027. For specific producer shipment dates, please enquire.

## WHAT DO THE PRICES INCLUDE?

All prices in our Burgundy offer are quoted in bond by the case. This means the prices include shipping and insurance costs, but they exclude duty and VAT. Wines are only available for purchase by the case unless stated otherwise.

## WHAT IS THE AVAILABILITY OF THE WINES OFFERED?

Quantities available vary depending on the wine, this is especially relevant given the 2024 crop was small in particular areas/ for certain producers. Stocks of certain wines will be allocated subject to demand. For further information on specific wines, please contact your C&B sales rep, or contact us at [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com).

## WHAT ARE THE DELIVERY & STORAGE TERMS?

Once the domaine has bottled their wines, they will be shipped to our bonded warehouse in the UK. Upon receipt of the wines at our warehouse, you will be notified via email, and the wines will be listed on your reserves statement. You can elect to either keep the wines in our warehouse for a storage fee, have them moved to another storage facility, or delivered to your home. If you choose to remove the wines from our bonded warehouse, you will be required to pay duty and VAT at the prevailing rates. Delivery can be arranged via your C&B sales rep.

Certain offers are sold subject to specified storage terms. These terms are typically in relation to the rarest, allocated wines and are outlined in the individual offer at the time of release.

## HOW DO I ORDER?

Please contact your C&B sales rep with a list of wines you would like to order, and they can confirm availability and offer further advice. If you don't already have a C&B sales rep, or you're unsure of who handles your account, please contact [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com). Certain wines will also be available to purchase via our website with an online account. The full list of available online wines can be found [here](#).

## HOW DO I AMEND AN ORDER?

Please contact your C&B sales rep as soon as possible so we are able to either enquire about additional quantities on your behalf, or re-allocate wines from your original order. If you're unsure about who handles your account, please contact us at [sales@corneyandbarrow.com](mailto:sales@corneyandbarrow.com).

## Burgundy 2024 En Primeur Online

For information on our Burgundy producers, individual offers, blogs, podcasts, and wines available to purchase online, see our Burgundy 2024 Hub.

FIND OUT MORE



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## CONTACT

### LONDON

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

### EDINBURGH

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

### NORTH OF ENGLAND

4 Park Square East,  
Leeds, LS1 2NE  
T +44 (0)1133 400 380  
northofengland@corneyandbarrow.com

### EAST ANGLIA

1 Rous Road, Newmarket,  
Suffolk, CB8 8DH  
T +44 (0)1638 600 000  
newmarket@corneyandbarrow.com

### AYR

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

VISIT WEBSITE

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



@corneyandbarrow