

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JACQUES CARILLON

AOP Puligny-Montrachet Premier Cru Les Perrières
White



PRESENTATION

The Carillon family is one of the oldest in Puligny-Montrachet, its establishment dating back to the 16th century. In 2010, the estate was founded by Jacques Carillon following the split of the family estate managed by his father, Louis. Today, the estate exploits 5.5 hectares of vines, mainly located in Puligny-Montrachet. The vines are cultivated in a reasoned struggle, with controlled yields and entirely manual harvesting. Aging is done in oak barrels with a balanced percentage of new wood, giving the wines beautiful complexity while respecting the purity of Chardonnay. The estate is an essential reference for lovers of great white Burgundies, offering wines of great finesse, marked by chiselled minerality and superb longevity.

VARIETAL

Chardonnay 100%

LOCATION

Between Meursault to the north and Chassagne-Montrachet to the south – 0.61 hectare
Age of vines: 42 years old

TERROIR

The soils are composed of brown limestone and clay-limestone marl.

IN THE VINEYARD

Key stages for the vine: treatments, soil maintenance, and essential seasonal practices.

HARVEST

Manual harvest with careful selection of the grapes.

WINEMAKING

Light filtration before bottling.

AGEING

Aged for one year in oak barrels (20% new oak), followed by 6 months in stainless steel tanks – total ageing of 18 months.

SERVING

Serving temperature: 10–12°C

AGEING POTENTIAL

5 to 10 years

TASTING

A wine that combines richness, roundness, and minerality.

FOOD PAIRINGS

Pork tenderloin, grilled or roasted meats, cheeses such as Comté or Cîteaux.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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