

## Puligny-Montrachet AOC, Domaine Jacques Carillon

France



<b>Product code</b>	LCo423WC
<b>Grapes</b>	Chardonnay
<b>Country</b>	FRANCE
<b>ABV%</b>	13.5
<b>Case Size</b>	12
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaines Jacques Carillon
<b>Vintage</b>	2023



Vegetarian



### Producer

The Carillon family have been making wines in Puligny-Montrachet since the 16th Century. Jacques and Sylvia set up their own domaine in 2010 following 30 years working on his father's estate. Domaine Jacques Carillon comprises 5.25ha, all the wines are made from their own grapes grown in a sustainable way using Integrated Pest Management and the avoidance of herbicides. The wines are made to reflect the limestone led terroir with only 15-20% new barrels allowing that sanguine minerality to explode from the glass after some time in bottle.

### Tasting Notes

Buttery ripe aromas, with generous rich mouthfeel. Flavours of lemon, spicy oak and minerality

### Viticulture

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### Winemaking

Aged in barrels for 1 year 15% new

### Awards

Texture, mouthfeel, and complexity feature strongly on these wines.