



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

Puligny-Montrachet 2019, Domaine Jacques Carillon

Price	£86.00
Code	PUL1840

The Carillon family has been making wine in the village of Puligny-Montrachet since the 16th century. Jacques Carillon's wines are barrel-fermented and aged for twelve months in small oak barrels followed by six months in stainless steel vats. Puligny at its very best.

Tasting Notes:

Nine parcels of vines contribute to the making of this stunning wine. Aged in 15% new oak, this is a beautifully crafted, taut and mineral wine, with underlying honey richness and grapefruit zest, steely acidity and an outstanding and alluring finish. Puligny at its very best.





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Specification	
ABV	13%
Size	75cl
Drinking Window	Drink 2023+
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Type	White Wine
Grape Mix	100% Chardonnay
Genres	Fine Wine
Vintage	2019
Style	Dry
Body	Rich, round and full flavoured
Producer	Domaine Jacques Carillon
Producer Overview	The Carillon family has been making wine in the village of Puligny-Montrachet since the 16th century, beginning with Jehan Carillon, who was a vintner in Puligny in 1520. After completing his studies at the winemaking school in Beaune, France, Jacques Carillon joined his father in the family vineyard in 1980. In 2010, Jacques and his brother split the Carillon domaine and he now farms his 5.25 hectares of vines with wife Sylvia. 2019 is the 10th, and one of the finest vintages that Jacques has produced. Yields were low following frost at the end of April and poor weather during the flowering in May. The harvest started on 10th September, ten days later than in 2018, and was completed in 5 days. Read more online
Closure Type	Cork
Food Matches	Try with whole Dover Sole with herb crust.