



**Arlequin One Bottle Club**  
**February 2018**  
**Francois Carillon Puligny-Montrachet “Les**  
**Enseignères” 2014**

Burgundy, France

**Varietal:** *100% Chardonnay*

**Winemaker** The Carillon family domaine in Puligny-Montrachet dates back to the sixteenth century. The winemaking tradition has been passed down through the generations since 1632, when a Carillon viticulteur is recorded and even since 1520, when a Jehan Carillon is mentioned in archives. The family still occupies the same site as they did then, between the church and the old château which belonged to the original nobles of the village. The motif on their label, showing a grape harvesting knife and the year 1632, is a reproduction of a carving above the door frame. The *cuvée* is built with the stones of the old château. The domaine was further extended when Louis married his wife was from Chassagne-Montrachet. Over the years, additional buildings throughout the village were added to the Carillon's holdings and converted to winemaking facilities. The couple's sons, Jacques and François In 2009, the brothers decided to separate the domaine. The 2009 vintage was the last under the shared domaine, and 2010 was the first vintage where the wine was made in separate cellars.

**Vintage** François succinctly described the 2014 vintage as "a challenging one but certainly less so than was the case in 2013 as we really didn't have much hail damage outside of our parcel of Combettes. The summer weather caused us some concern but in the end it was really more worry and handwringing than actual problems. Maturities certainly took their time to arrive but in the end they were actually quite good. We picked from the 12th of September to the 21st under near perfect conditions. While there was some sorting required it was less than usual which was good as yields were a bit less than normal. Potential alcohols were in

the 12.5 to 13.2% range which is just fine for what we're trying to do. As to the style of the 2014s my take is that they're generous, round and easy-going wines that should be enjoyable young. From the importer "What's lovely about the 2014s is that, along with its lush fruit, there are racy acids and the expression of terroir, too. It's rare to get such high levels of acidity with so much concentration, and it's not because of the crop size, but more a reflection of the sunlight hours, which were high without the heat. This allowed the grapes to ripen, and the cool days and nights in August kept the high acids. The fact that there was a lot of wind in September, combined with sunny days and very little rain, made for a perfect harvest window. Even those growers who waited out the few rainstorms in and around the 18th of September were able to let the vineyards dry out and finish their harvest."

**Winemaking** The white wine vinification is in the traditional Burgundy style, with fermentation in small oak casks. The wines are aged in Allier oak, 10-25% of which is new, with 10-15% for the villages and up to 25% for the premiers crus.

**Vineyard** Although this vineyard is just classified as AOC village Puligny-Montrachet, it has an exceptional location just below Grand Crus Batard and Bienvenues-Batard Montrachet, and several significant Burgundy producers (Carillon, Ramonet, and Coche-Dury) produce Les Enseignères. As you move down the slope, there is more clay and the soil is deeper and richer with less fragmented rock and more gravel. This wine gives you a nose of sweet, attractive Puligny fruit, and the powerful body of a Batard.

**Tasting Notes** A lovely nose of grilled almonds and marzipan. Very classy and deep with complex and generous aroma, luscious fruit with jammy white peach preserve flavors. Lush and lively, very pure fruit with stony minerality and powerful acid and a lemon curd finish.

**Food Pairing:**