HOUSE OF TOWNEND

Puligny-Montrachet 2024, Domaine Jacques Carillon

Price	£95.00
Code	PULI046

the bouquet is tight and lean, with notes of grapefruit and white peach, showing poise and precision. The palate is concentrated and full bodied, with high acidity, lovely ripe fruit, and a compelling tension. Intensely flavoured and long on the finish, this wine promises excellent development with age. One of the truly great producers of this appellation.

Tasting Notes:

The bouquet is impressively tight and lean, but the palate is quick to sing. An incredible density of pineapple and grapefruit, powerful and opulent with an amazing streak of steely acidity providing a perfect equilibrium. One of the truly great producers of this appellation.



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Specification	
Vinification	Fermented and aged in 15% new oak.
ABV	13%
Size	75cl
Drinking Window	Drink from 2028
Country	France
Region	Burgundy
Area	Côte de Beaune
Sub Area	Puligny-Montrachet
Type	White Wine
Grapes	Chardonnay
Genres	Fine Wine
Vintage	2024
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