

# François Carillon

Jasper Morris  
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The harvest commenced here on 25th August. The highest yields were in village Puligny, the 1ers crus were fine, and the Bourgogne too. Alcohol levels came in from 13 to 13.5%. The wines were racked to tank at the end of July. The nearest parallel to another vintage that François can suggest is his father's 1982. These are overtly modern wines, especially compared to his brother Jacques, but they are beautifully carried out.

## White

### 2018, Bourgogne Aligoté, François Carillon

**85**

The vineyards lie below Puligny and in the hamlet of Corpeau. Fair lemon colour. Fair weight of fruit here, the nose a bit less Aligoté than usual. There is flesh but not so much concentration, easygoing finish, some length, very agreeable. Tasted: November 2019

[Full information](#)

### 2018, Bourgogne Chardonnay, François Carillon

**86**

Mid lemon colour, with a delicious nose, very accessible. There is a tiny bit of reduction, middleweight, a little bit of flesh, no intense heart, but a very cheerful Chardonnay to drink early, and with good persistence. Tasted: November 2019

[Full information](#)

### 2018, Bourgogne Chardonnay Le Vieux Clos, François Carillon

**88**

"Le petit Grand Vin" suggests François. It cannot be claimed as a Puligny but it will wake your tastebuds up. This does have the stuffing that was a little bit missing in the regular Bourgogne, a lovely lime note towards the back, keeping it fresh, and excellent persistence. I can see what he's on about with this! It includes declassified young vine Puligny. Tasted: November 2019

[Full information](#)

### 2018, St-Aubin Les Pitangerets 1er Cru, François Carillon

**88-90**

There are just 7.23 ares in white at the moment but more will be converted from red grapes. Fullish yellow colour. The nose is quite discreet, but I like this on the palate. Attractive creamy texture, yellow fruit, not quite the grip at the back but in the delicious style that François Carillon has mastered, with a very pleasing follow through. Tasted: November 2019

[Full information](#)

### 2018, Chassagne-Montrachet, François Carillon

**89-91**

From half a hectare in Les Voillenots. Clear pale lemon. A very racy bouquet, elegant and graceful. This is fully ripe with some spicy notes but it is still well enough balanced. Sweetly ripe fruit. Lovely style though. Tasted: November 2019

[Full information](#)

### 2018, Chassagne-Montrachet Clos St Jean 1er Cru, François Carillon

90-93

Young vines from 2000 from small plots in Rebichets and Clos St Jean. For the moment there is very little nose. I like the poise and the pure white fruit on the palate though, and the crisp finish. Tasted: November 2019

[Full information](#)

### 2018, Chassagne-Montrachet Macherelles 1er Cru, François Carillon

91-93

Replanted in 2003. Pretty pale lemon colour, with a light nose, a touch of biscuit from the barrel. This is actually very stylish on the palate, building a bit of flesh at the back, nicely crisp too, with some good tension and certainly impressive length. No hydric stress here. Tasted: November 2019

[Full information](#)

### 2018, Puligny-Montrachet, François Carillon

89-92

From 8 lieux-dits covering 5ha, and mostly old vines. This is beautifully balanced, textbook stuff, carrying a certain amount of new oak but carrying it well. About 12% new wood is where he wants to be now, and mainly in 350 litre barrels. The finish is very classy, a lovely point of refreshing mineral acidity, while the fruit returns to close out the finish. Tasted: November 2019

[Full information](#)

### 2018, Puligny-Montrachet Clos du Vieux Château, François Carillon

89-92

Located behind us here, as we taste in the cuverie. This is always a hot spot, protected from the wind. Picked before the rest of the harvest because otherwise the acidity falls away. Racy lemon colour, with a really spicy nose. Think of white meat in a sauce, certainly this delicious spicy character can cope with that. Full-bodied, just balanced, a wine with a particular character rather than a quintessential Puligny. Tasted: November 2019

[Full information](#)

## 5 5 Star Wine

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### 2018, Puligny-Montrachet Les Ensegnières, François Carillon

92-94

Half a hectare of small millerand grapes. François suggests that this has a richness and salinity worthy of great Puligny and I agree. Pale primrose with a graceful weight of fruit on the nose, this is very complete. Totally mouth-filling, while retaining tension too. Bravo. Tasted: November 2019

[Full information](#)**2018, St-Aubin Murgers Dents de Chien 1er Cru, François Carillon****90-92**

Paler colour and rather tighter nose than the Pitangeret cuvée. Very agreeable volume of fruit in the mouth, some oak too, but the flesh can carry it. Fair power at the back and the beginning of some bacon fat. Tasted: November 2019

[Full information](#)**2018, Puligny-Montrachet Champgains 1er Cru, François Carillon****91-94**

Similar bright colour. The nose is a little restrained but suggestive of underlying class. Certainly the volume of fruit in the mouth is what it should be, with a sumptuous texture behind and very good length. Tasted: November 2019

[Full information](#)**2018, Puligny-Montrachet Folatières 1er Cru, François Carillon****92-95**

From two plots of old vines, 50+, making up half a hectare. Gorgeous clear lemon and lime colour with a nose reflecting the extra power that Folatières can offer. Very attractive fresh yellow plum fruit with a little bit of youthful bitterness adding grip at the back, all nicely woven in. More poise and zest than Champgains. Tasted: November 2019

[Full information](#)**2018, Puligny-Montrachet Combettes 1er Cru, François Carillon****91-93**

This shows the weight of a wine that wants to be a Meursault. It is rather heavier than the Folatières, and has taken on a slight biscuit character from the wood. It has the opulence but a little less the finesse – at this stage of its upbringing. Tasted: November 2019

[Full information](#)**2018, Puligny-Montrachet Perrières 1er Cru, François Carillon****92-95**

Here the bouquet makes one sit up and take notice. There is an immediate sense of steel with power behind. Balanced power with tension to follow. I see why François serves this at the end, it certainly builds upon its very fine base to deliver something extra. Fresh yellow fruit and perfect fresh acidity. Tasted: November 2019

[Full information](#)

## Red

**2018, Bourgogne Pinot Noir, François Carillon****87**

The vineyards lie below Puligny and in the hamlet of Corpeau. Incredibly dense colour. Cool maceration brought it all out. Inkily rich nose but with real flair. Almost too much on the palate, but it is about the density of fruit more than the alcohol. Tasted: November 2019

[Full information](#)

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### **2018, Savigny-lès-Beaune, François Carillon**

**87-90**

Though François Carillon is converting some of his own vineyards from pinot noir to chardonnay, he is still keen to get to grips with making red wine. His Savigny comes from purchased grapes in Les Planchots de Champagne. Attractive bouquet just a little bit leafy. Good weight of fruit on the mid palate though and in fact a really lovely perfumed finish, with peonies and raspberries. This has come out really well. Tasted: November 2019

[Full information](#)

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### **2018, St-Aubin Les Pitangerets 1er Cru, François Carillon**

**87-90**

Dense purple with a lighter rim. The nose is rather backward. There is actually a fine harmony of deep ripe cherry and raspberry fruit on the palate and an engaging sweet fruit finish, avoiding the vegetal and the hard edges of the old days. Very promising length too. Tasted: November 2019

[Full information](#)

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