


Domaine François Carillon

François Carillon described 2016 as "a difficult, complicated year but with pHs that aren't bad for such a ripe vintage." He began harvesting on September 20 with good sugar levels and did almost no chaptalization. I found some of the lesser wines here a bit flat or exotic, not to mention lacking in structure, but the wines had not yet been racked and won't be bottled until next April. For his part, Carillon prefers his '16s to his '15s, which he finds heavier and less refined. The pHs are high in the '15s, he told me, but he didn't do any acidification. "I thought the '15s were like Condrieus just after the malos finished, but today they show a better balance," he said, adding that he won't predict their future because he originally thought that the 2003s would drink quickly "but they're still young today."

From 2016 & 2015 White Burgundy (Sep 2017) by Stephen Tanzer

	Vintage	(Hover for Commentary) Producer	Name	Tasting Notes	Score	Author	Drinking Window	Release Price	Review Date
2016	Domaine François Carillon	<u>Chassagne- Montrachet 1er Cru</u>	(this <i>assemblage</i> was the only Chassagne wine Carillon will offer in 2016 due to the frost): Bright yellow. Aromas of pear and menthol, plus a slightly medicinal metallic quality. Supple and sweet on the palate, with pear and apple flavors enlivened by minerality. The slightly medicinal quality carries through the wine. Finishes with a hint of candied apple and suggestions of pepper and pungent herbs. Will this harmonize with more time in barrel? (Carillon's Puligny-Montrachet also showed aromas of pear and menthol but was a bit skinner in the middle than the Chassagne-Montrachet 1er Cru, combining a marzipan sweetness with a slightly sour finish. I wanted more energy.) -- Stephen Tanzer	(86-89)	Stephen Tanzer		\$63.00	Sep 2017	
2016	Domaine François Carillon	<u>Puligny- Montrachet Clos du Vieux Chateau</u>	(from 45-year-old vines in a protected <i>clos</i> on rich soil): Bright yellow. Aromas of peach, menthol and oak. Very ripe and fat, with pineapple and lichee flavors joined by a banana note. No shortage of texture here but where's the definition and verve? -- Stephen Tanzer	(85-87)	Stephen Tanzer		\$83.00	Sep 2017	

(Hover for
Commentary)

Tasting

Drinking

Release

Review

Vintage	Producer	Name	Notes	Score	Author	Window	Price	Date
2016	Domaine François Carillon	Puligny-Montrachet Les Enseignières	(from older vines; aging in a 350-liter Chassin barrel): Bright yellow. Tighter and more precise on the nose than the Clos du Vieux Château, showing an element of minerality. Then plush, fat and generous in the mouth, in a glyceric, somewhat exotic style. Lacks real distinction, though. Carillon describes this wine as having "premier cru level alcohol" (actually 13.5%) but I don't find premier cru level nuance or class. -- Stephen Tanzer	(85-87)	Stephen Tanzer		\$83.00	Sep 2017
2016	Domaine François Carillon	Puligny-Montrachet Les Champs-Gains 1er Cru	From a once-used 350-liter barrel: Ripe peach and spices on the nose and palate. Nicely fruity and sweet in the mouth, with enough intensity to support the slightly aggressive finish. From a once-used 300-liter <i>cigare</i> : Bright yellow. A bit more smoky oak showing today. Fat and smooth on the palate but the finish is a bit dried by the wood element. -- Stephen Tanzer	(86-89)	Stephen Tanzer		\$116.00	Sep 2017
2016	Domaine François Carillon	Puligny-Montrachet Les Folatières 1er Cru	(14% alcohol): Bright yellow. Ripe peach, spices and a whiff of banana on the nose; rather exotic for this <i>cuvée</i> at Carillon. Rich and warm in the mouth, but the white soil influence gives some elegance to the yellow peach and apricot flavors. Sweet, plush, seamless and full in the middle palate but the finish is still a bit aggressive. -- Stephen Tanzer	(87-89)	Stephen Tanzer		\$124.00	Sep 2017
2016	Domaine François Carillon	Puligny-Montrachet Les Combettes 1er Cru	(from old vines): Bright yellow. Less relentlessly about fruit than most of the preceding samples, offering aromas of ripe peach, musky hazelnut and fresh herbs. Quite smooth and ripe, even a touch warm, but showing better definition than the other premier crus here today. A more rectilinear wine, finishing with good length. Nicely combines power and elegance. -- Stephen Tanzer	(88-90)	Stephen Tanzer		\$130.00	Sep 2017

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Vintage	Producer	Name	Notes	Score	Author	Window	Price	Date
2016	Domaine François Carillon	Puligny-Montrachet Les Perrières 1er Cru	Bright yellow. Less expressive on the nose than the Combettes, offering notes of orange and plum brandy. Less generous but more minerally in the mouth, conveying an impression of firmer acidity than most of the other 2016s at this address. Still a bit aggressive on the end, but with a firming mineral touch. -- Stephen Tanzer	(87-89)	Stephen Tanzer		\$133.00	Sep 2017
2015	Domaine François Carillon	Saint-Aubin Les Murgers des Dents de Chien 1er Cru	Pale, bright yellow. Aromas of pear, lemon and dusty stone, plus an element of vanillin oak. Rather rich Saint-Aubin, with sound acidity and firm underlying <i>calcaire</i> minerality enlivening its citrus and orchard fruit flavors. The label says 14% but this tactile, lightly saline wine has enough dusty buffering extract for balance. Finishes firm and persistent. I'd give this wine another year of bottle aging but I wouldn't lose it in the cellar. -- Stephen Tanzer	89	Stephen Tanzer	2018 - 2022	\$57.00	Sep 2017
2015	Domaine François Carillon	Puligny-Montrachet	Very ripe scents of yellow fruits and banana. Fat, thick and sweet, but with only moderate depth to its soft citrus and oatmeal flavors. Finishes with some alcoholic warmth that will not get in the way of enjoying this wine early. -- Stephen Tanzer	87	Stephen Tanzer	2017 - 2020	\$67.00	Sep 2017
2015	Domaine François Carillon	Chassagne-Montrachet Clos Saint-Jean 1er Cru	Pale, bright yellow. Sexy scents of pear, apple, herbs, spices, menthol and crushed stone. Fatter and riper in the mouth than the Saint-Aubin, with a yellower cast to its stone and orchard fruit flavors. Less exotic than it appeared to be from barrel a year ago, in spite of its elevated alcohol (14% on the label), but still a bit heavy-handed. Some CO2 is keeping it fresh but this is ultimately a wine of moderate depth, from vines planted in 2000. -- Stephen Tanzer	88	Stephen Tanzer	2018 - 2022	\$107.00	Sep 2017

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Review

Vintage	Producer	Name	Notes	Score	Author	Window	Price	Date
2015	Domaine François Carillon	<u>Puligny-Montrachet Les Folatières 1er Cru</u>	(bottled in April): Bright yellow. Rather powerful scents of orange zest, yellow peach and flowers, plus an exotic whiff of mango. Fat, sweet and powerful, with an exotic fruit character that suggests a late harvest. Slightly clumsy for this premier cru but the finish shows good lift and a firm spine. -- Stephen Tanzer	89	Stephen Tanzer	2019 - 2024	\$114.00	Sep 2017
2015	Domaine François Carillon	<u>Puligny-Montrachet Les Champs-Gains 1er Cru</u>	Bright, light yellow. Ripe yellow peach and herbs along with a cooler menthol note on the nose. Fat and slightly spicy on the palate, offering good breadth to its stone fruit flavors. This, too, is freshened by a good quantity of CO2 but is essentially a plump wine. A step up in concentration and depth from the Chassagne-Montrachet Clos Saint-Jean, with a bit more salinity and energy coming through today. And more tactile on the back end. -- Stephen Tanzer	89	Stephen Tanzer	2018 - 2023	\$110.00	Sep 2017