

Domaine François Carillon (Puligny-Montrachet)

2016	Bourgogne-Chardonnay	white	(86-88)
2016	➤ Bourgogne-Chardonnay “Le Vieux Clos”	white	(86-89)
2016	➤ Chassagne-Montrachet	white	(89-91)
2016	Chassagne-Montrachet “1er” 1er	white	(90-92)
2016	Puligny-Montrachet	white	(89-91)
2016	Puligny-Montrachet “Clos du Vieux Château”	white	(89-92)
2016	➤ Puligny-Montrachet “Les Combettes” 1er	white	(91-93)
2016	➤ Puligny-Montrachet “Les Enseignères”	white	(89-92)
2016	➤ Puligny-Montrachet “Les Folatières” 1er	white	(90-93)
2016	Puligny-Montrachet “Les Champs Gain” 1er	white	(89-92)
2016	➤ Puligny-Montrachet “Les Perrières” 1er	white	(91-93)
2016	St. Aubin “Les Murgers des Dents de Chien” 1er	white	(90-92)

François Carillon, brother of Jacques (see immediately below), succinctly described 2016 as a “one that gave us fine quality though tiny quantities due to the severe April 27th frost damage. I remember the date distinctly because it made me think of April 27th 2002 when we had snow in our parcel of Perrières! Outside of that though, the growing season wasn’t all that difficult to manage as long as you stayed on top of your mildew treatments. And, on a philosophical note, the frost was terrible but I would take that instead of hail. Among our vineyards, Chassagne got the worst of it and we were off about 70% there though Puligny was much less affected. As to style of the wines, they remind me quite a bit of the 2010s at the same stage of their development, which for me is a huge compliment and very promising.” I would second Carillon’s assessment of the quality of his 2016s as they impressed me much more than did his 2015s. (Vineyard Brands, Inc., www.vineyardbrands.com, AL, USA; Corney & Barrow, www.corneyandbarrow.com, UK; Pearl of Burgundy, www.pearlofburgundy.com, Hong Kong and Macau).

2016 Bourgogne-Chardonnay: A pretty nose combines notes of various white-fleshed fruit with those of soft citrus and floral nuances. There is both good volume and intensity to the slightly fruity flavors that possess acceptable depth and persistence on the attractively dry finale. (86-88)/2019+

2016 Bourgogne-Chardonnay “Le Vieux Clos”: While the nose is compositionally similar to that of the straight Bourgogne, it offers a bit more complexity. There is also a bit more depth present on the delicious flavors that don’t exhibit the fruity character, all wrapped in a lingering finish. This is a very good example of the genre. (86-89)/2020+

2016 Chassagne-Montrachet: (from Les Voillenots). A pungent nose is composed by notes of reduction, resin and a whiff of petrol. There is excellent density and punch to the extract-rich flavors that possess evident power that carries over to the bitter lemon-inflected finale. This isn’t elegant but does offer much to like, especially for a Chassagne *villages*. (89-91)/2022+

2016 Chassagne-Montrachet “1er”: (from Clos St. Jean, Macherelles and Chenevottes). Here too there are notes of petrol and resin along with an interesting hint of mandarin orange. There is equally good volume, density and power to the medium-bodied flavors that possess a bit better delineation on the saline, complex and lingering finale. While this should reward 6 to 8 years of cellaring, the abundance of dry extract should permit it to be enjoyable young. (90-92)/2023+

2016 Puligny-Montrachet: (from 8 different *lieux-dits* that total a whopping 6 ha). This is firmly reduced and unreadable today. Otherwise there is a plush and very round yet punchy character to the caressing middle weight flavors that terminate in a beguiling and delicious finish that evidences hints of apple, wet stone excellent depth and persistence. Like its Chassagne counterpart, this is a very fine *villages*. (89-91)/2022+

2016 Puligny-Montrachet “Clos du Vieux Château”: (from a .77 ha parcel). A hint of matchstick character mixes with more classic aromas of pear, acacia and citrus zest. The delicious medium-bodied flavors are tighter and better defined on the lingering finish that possesses even better depth on the linear and youthfully austere finale. This is terrific and highly recommended. (89-92)/2022+

2016 Puligny-Montrachet “Les Enseignères”: A moderately exotic nose features notes of petrol, lychee nut and mandarin orange. The rich but once again well-focused medium-bodied flavors possess both good muscle and volume while retaining the natural elegance that is Puligny on the palate-drenched finish. This is also a very impressive *villages*. (89-92)/2023+

2016 St. Aubin “Les Murgers des Dents de Chien”: Pure, cool and restrained aromas reflect notes of white flower, pear, tangerine, petrol and a whiff of spice. The rich and relatively full-bodied flavors possess fine mid-palate density and a lovely sense of vibrancy, all wrapped in a finish of focused power, minerality and excellent persistence. Good stuff. (90-92)/2023+

2016 Puligny-Montrachet “Les Champs Gain”: (from 4 parcels that measure ~2 ha). Here too the natural elegance of Puligny is in evidence with ripe yet airy aromas of both white and yellow peach, pear and acacia blossom. Rich, round and plump medium-weight flavors possess an almost oily texture along with lovely intensity and drive on the lightly mineral-inflected finish. Apart from the nose, this isn't as refined as it usually is but I like the depth and persistence. (89-92)/2021+

2016 Puligny-Montrachet “Les Folatières”: This is aromatically quite similar to the Champs Gain though it is slightly riper. There is more volume and power to the full-bodied but generously proportioned flavors that coat the palate with dry extract while finishing with sneaky good length. This should drink well early but age reasonably well too. Worth a look. (90-93)/2023+

2016 Puligny-Montrachet “Les Combettes”: (from vines planted in 1995). An airy and cool nose is comprised mostly by admirably layered white orchard fruit and soft citrus scents. Vibrant and intense middle weight flavors exude a fine bead of minerality on the wonderfully long and complex finale. This isn't as rich as the Folatières but it's notably finer. (91-93)/2024+

2016 Puligny-Montrachet “Les Perrières”: This too is aromatically quite restrained today with its cool and pretty if reluctant aromas of acacia, green apples, zest and spice. There is excellent delineation and punch to the more evidently mineral-driven medium weight flavors that culminate in a subtly long and complex finish. Overall this is lovely and while I marginally prefer the Combettes, the two wines are qualitatively quite similar while offering two different expressions. (91-93)/2023+