

ARNAUD BAILLOT BEAUNE 2015

Grand Vin
de Bourgogne



Produit
de France

Beaune

APPELLATION BEAUNE CONTRÔLÉE
VIEILLES VIGNES

ARNAUD BAILLOT

Bouteille n°0156 sur 2400 Récoltées

VINEYARDS

In the synclinal of Volnay the Comblanchien limestone disappears into the depths to be replaced by the overlying Rauracian. The slopes are quite steep and the soil (scree-derived black rendzinas) thinnish. On the lower slopes are Argovian marls and deep soils, white, grey or yellow, tinged with red from the iron in the Oxfordian limestone. At the foot of the slope, limestones are mixed with clay. Exposure: east to due south. Altitudes: 220 to 300 metres.

VINIFICATION

Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. The wine is then matured for 12 months in 2-3 year-old French oak barrels.

TASTING NOTES

Eye: Brilliant ruby red with hints of purple.
Nose: Wild strawberries, black currant and white pepper.
Mouth: The attack is lively with ripe strawberry, black cherries and a spicy finish with peppery notes.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine

Wine pH 3.46

Acidity 3.55g/L

Grape Varieties 100% Pinot Noir

Region Beaune

Bottle Sizes 750ml

Aging Potential 5-8 years

