

## ARNAUD BAILLOT BOURGOGNE CHARDONNAY 2015



### VINEYARDS

This wine is mostly grown on sites at the foot of the slopes but the nature of the soil varies according to each geographical situation. In the Côte-d'Or the soils are whitish or light grey marls and marly limestones, deep and not especially stony. The Yonne, in contrast, offers sloping calcareous sites, sometimes chalky as in the Tonnerrois district or on Kimmeridgian limestone as in Chablis and the Auxerrois, while in the Côte Chalonnaise and Mâconnais the broken landscape begets soils composed of limestone, clay and marl, plus, in the southern Saône-et-Loire, a granitic component.

### 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

Exuberant floral notes on the nose with hints of fresh, white fruits. The palate is fruit-forward, dense with a velvety touch of oak and dry fruits. Very charming and fresh for a French Burgundy.

**Co-Winemakers:** Arnaud Baillot & Frederic Martine

**Wine pH:** 3.33

**Acidity:** 3.59g/L

**Grape Varieties:** 100% Pinot Noir

**Region:** Burgundy

**Bottle Sizes:** 750ml

**Aging Potential:** 5 years