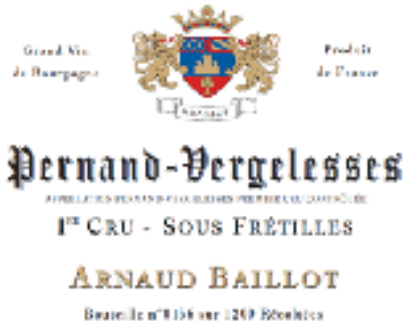


ARNAUD BAILLOT PERNAND-VERGELESSES 1ER CRU SOUS FRÉTIILLES 2015



VINEYARDS

Most of the vineyards face East or South with a few facing North-East. Altitudes: 250-300 metres. On the lower slopes are clayey-limestone soils mixed with "chailots" (flinty residues from siliceous limestones). These soils are easily worked and rich in potassium and phosphoric acid. Mid-slope, the pebbly limestone soils suit the Pinot Noir, and at the top, the brown or yellowish marly soil harbours the Chardonnay.

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: Pale Gold with hints of silver.
Nose: Crisp with grapefruit and fresh pear.
 Additional notes of mint and a bit of honey
Mouth: Intense white pear and peach. Great lengths with finish on grilled almonds and toasted bread.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine
Wine pH 3.31
Acidity 3.77g/L
Grape Varieties 100% Chardonnay
Region Pernand-Vergelesses
Bottle Sizes 750ml
Aging Potential 8-10 years
Total Production 1200 Bottles

