

ARNAUD BAILLOT BOURGOGNE PINOT NOIR 2015



VINEYARDS

In many cases the regional red Bourgogne grow and flourish near more prestigious AOC. These close neighbors are separated by only hundreds or sometimes even as little as tens of metres. The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls. The soils are stony, rocky even, and quick-draining.

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

A dominance of fresh, red berries such as strawberries and black currant with hints of spices. On the palate the wine is deep, medium-bodied with soft tannins. Typical red Burgundy style finish leaning towards cherry.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine

Wine pH 3.49

Acidity 3.56g/L

Grape Varieties 100% Pinot Noir

Region Pommard

Bottle Sizes 750ml

Aging Potential 5 years