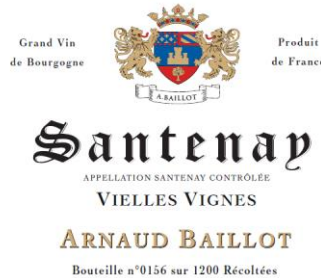


## ARNAUD BAILLOT SANTENAY 2015



### VINEYARDS

Greyish limestones occupy the high ground up to a height of 500 metres. Lower down the slope, starting at the 300-metre line, are oolitic limestones, white oolite, marls, kidney-shaped limestones, and lower oolite on a layer of marl. The location of the vineyards is ideal with exposures between East and South.

### 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:** Bright ruby red.  
**Nose:** Black currant buds, raspberries and a hint of licorice.  
**Mouth:** The attack is mineral with flinty notes. Mid-palate showing red berries and mint. Long finish with discrete spices.

### VINTAGE INFORMATION

**Co-Winemakers** Arnaud Baillot & Frederic Martine  
**Wine pH** 3.51  
**Acidity** 3.32g/L  
**Grape Varieties** 100% Pinot Noir  
**Region** Santenay  
**Bottle Sizes** 750ml  
**Aging Potential** 5 years

