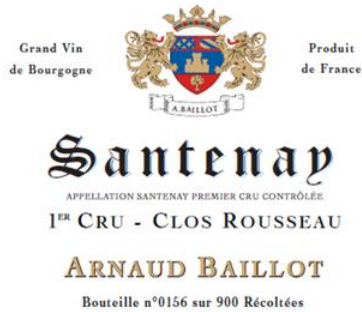


ARNAUD BAILLOT SANTENAY 1ER CRU CLOS ROUSSEAU 2015



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: Brilliant, golden hues.
Nose: Crisp and mineral with grapefruit mixed in with honey.
Mouth: Round and mineral with a complex finish and a hint of spices.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine
Wine pH 3.39
Acidity 3.06g/L
Grape Varieties 100% Chardonnay
Region Santenay
Bottle Sizes 750ml
Aging Potential 5-8 years

