

## ARNAUD BAILLOT CHOREY-LÈS-BEAUNE 2015



### Chorey-Lès-Beaune

APPELLATION CHOREY-LÈS-BEAUNE CONTRÔLÉE

VIELLES VIGNES

ARNAUD BAILLOT

Bouteille n°0156 sur 1200 Récoltées

### VINEYARDS

The soil is a mix of limestone-marl alluvium, ferruginous in places, over stony subsoil, formed by millennia of up-slope erosion. Towards Aloxe-Corton are beds of alluvial gravels, rich in calcium rich rocks called "chailles" and towards Savigny-lès-Beaune beds of clay with pebbly limestone..

### 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: Classic Burgundian style. Very earthy and leathery with a hint of raspberries.

Mouth: Spicy attack mixing pepper and coriander. Mid-palate expressing red berries, cooked cherries and raspberries. Very long, spicy finish.

### VINTAGE INFORMATION

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

**Wine pH** 3.51

**Acidity** 3.51g/L

**Grape Varieties** 100% Pinot Noir

**Region** Chorey-Les-Beaune

**Bottle Sizes** 750ml

**Aging Potential** 5 years

