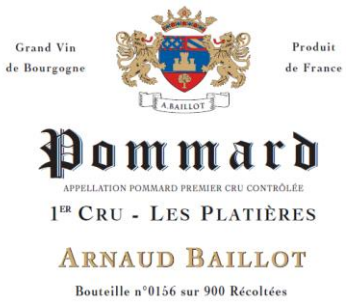
ARNAUD BAILLOT POMMARD 1er CRU PLATIERES 2015



VINEYARDS

On the lower ground the soil is ancient alluvium. Mid-slope, the clay-limestone soils are well drained thanks to the inclusion of rock debris. Higher still are Jurassic (Oxfordian) marls, brown calcic soils, and brown limestone soils. In places, the soil is reddened by the presence of iron. Exposure: south or east. Altitudes: 250 to 330 metres.

VINIFICATION

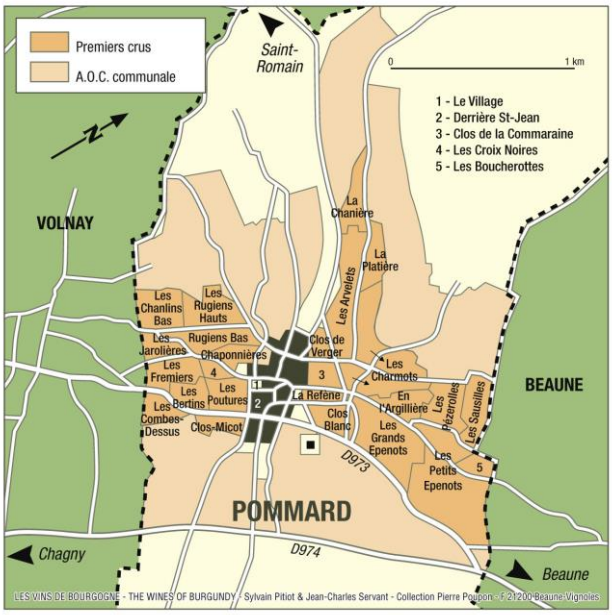
Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. The wine is then matured for 12 months in 2-3 year-old French oak barrels.

TASTING NOTES

Eye: Deep garnet with hints of purple.
Nose: Intense nose of blackberries and black cherries.
Mouth: Strong presence. Fleshy with red berries, cherries and licorice. Peppery mid-palate with silky finish.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine
Wine pH 3.42
Acidity 3.72g/L
Grape Varieties 100% Pinot Noir
Region Pommard
Bottle Sizes 750ml
Aging Potential 10 – 15 years



Private Cask Imports, 400 Royal Palm Way, Suite 400, Palm Beach, FL 33480
Tel: (786) 351-1468 Fax: (561) 828-2689
www.privatecaskimports.com | Twitter @PCImports