

ARNAUD BAILLOT SAVIGNY- LÈS-BEAUNE 1ER CRU LES VERGELESSES 2015

Grand Vin
de Bourgogne



Produit
de France

Savigny-Lès-Beaune

APPELLATION SAVIGNY-LÈS-BEAUNE PREMIER CRU CONTRÔLÉE
1^{ER} CRU - LES VERGELESSES

ARNAUD BAILLOT

Bouteille n°0156 sur 900 Récoltées

VINEYARDS

The gradient is gentle at first but stiffer as one goes higher. Altitude varies from 250 to 400 metres. The lower slopes consist of alluvia from the Rhoin. Higher, the geology is that of the Hill of Corton. At the Pernand-Vergelesse end, exposure is southerly and the soils are gravelly with a scattering of oolitic ironstone. Lower down, the red-brown limestone becomes more clayey and pebbly. Opposite, the slope faces East and the limestone soils include some sand.

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: Toasted bread and pear with great freshness.
Mouth: Citrusy notes; Mid-palate toasted with hazelnut and grilled almonds. A creamy, buttery finish.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine

Wine pH 3.38

Acidity 3.52g/L

Grape Varieties 100% Chardonnay

Region Savigny-Lès-Beaune

Bottle Sizes 750ml

Aging Potential 5-8 years

