

ARNAUD BAILLOT VOLNAY 2015



Volnay

APPELLATION VOLNAY CONTRÔLÉE

VIEILLES VIGNES

ARNAUD BAILLOT

Bouteille n°0156 sur 500 Récoltées

VINEYARDS

The oolitic limestone has a superficial similarity to the reddish igneous rock (porphyry) found in the Morvan district. It is pink in colour with pale green inclusions and overlain by banks of schist. At the top of the slope, this limestone predominates. Lower down we find white, chalky-textured argovien limestone. Lower still are reddish Bathonien limestones, pebbly and ferruginous. The soils at the foot of the slope are deeper and more gravelly. Altitudes: 230-280 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: Intense ruby hues.

Nose: Flamboyant with a dominance of fresh, red berries and a hint of vanilla.

Mouth: Frank attack evolving to a silky mid-palate with a dominance of cooked strawberries, cherries, soft tannins and a lengthy, spicy finish.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine

Wine pH 3.42

Acidity 4.08g/L

Grape Varieties 100% Pinot Noir

Region Volnay

Bottle Sizes 750ml

Aging Potential 5-8 years

