

## ARNAUD BAILLOT CHASSAGNE-MONTRACHET 2015

Grand Vin  
de Bourgogne



Produit  
de France

### Chassagne-Montrachet

APPELLATION CHASSAGNE-MONTRACHET CONTRÔLÉE

VIELLES VIGNES

**ARNAUD BAILLOT**

Bouteille n°0156 sur 600 Récoltées

#### VINEYARDS

At altitudes between 220 and 325 metres, the succession of rocks from the top down is first rauracien then callovien and finally argovien. The soil of the various Climats (named plots with distinctive qualities) ranges from pebbly limestones, through marls, to sandy soils with a Jurassic basis.

#### 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 hues  
**Nose:** Elegant fragrance of fresh cherries, vanilla, and cocoa beans.  
**Mouth:** Dense with red berries, licorice and pepper. Great finish; silky & spicy.

#### VINTAGE INFORMATION

**Co-Winemakers** Arnaud Baillot & Frederic Martine  
**Wine pH** 3.35  
**Acidity** 3.93g/L  
**Grape Varieties** 100% Pinot Noir  
**Region** Chassagne-Montrachet  
**Bottle Sizes** 750ml  
**Ageing Potential** 5-8 years

