

ARNAUD BAILLOT MONTAGNY 1^{er} CRU 2015



Montagny Premier Cru

APPELLATION MONTAGNY PREMIER CRU CONTRÔLÉE

VIELLES VIGNES

ARNAUD BAILLOT

Bouteille n°000 sur 1750 Récoltées

VINEYARDS

Facing East and South-East these hillsides of Bajocien limestone are planted with vines at altitudes of 250-400 metres. Marls and marly limestones of the Jurassic lias and older trias (200 million years BC approx.) make an ideal terroir. The gravelly lower Triassic which surfaces at Buxy is in contact here with the Kimmeridgian limestone which dominates in the geology of Chablis.

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: Pale Gold with hints of silver.
Nose: Fresh almond and hazelnuts along with white peach.
Mouth: Crisp and vibrant attack. Fresh pear and green apple. Good balance with a finish slightly toasted and creamy.

VINTAGE INFORMATION

Co-Winemakers Arnaud Baillot & Frederic Martine
Wine pH 3.35
Acidity 3.74g/L
Grape Varieties 100% Chardonnay
Region Montagny-Les-Buxy
Bottle Sizes 750ml
Aging Potential 5-8 years

