



PRODUCER PROFILE

Estate owned by: Tollot Family
Winemaker: Jean-Paul Tollot
Total acreage under vine: 60
Estate founded: 1880
Region: Burgundy
Country: France

Beaune 1er Cru 2016

WINE DESCRIPTION

The Tollot family represents a long lineage of winegrowers dating back to the late 1880s when François Tollot began planting vineyards in Chorey-lès-Beaune. Today, cousins Nathalie, Jean-Paul, and Olivier Tollot are in charge. The wines of Tollot-Beaut are well-known for their serious but pleasing style across a range of appellations from Bourgogne to Grand Cru.

Chorey-lès-Beaune lies on the plains below the Cote d'Or escarpment with 336 acres almost exclusively planted with Pinot Noir. Initially, the Tollot family owned vines only in Chorey, but successive generations made small acquisitions in Savigny-lès-Beaune, Aloxe-Corton, and Beaune for a current total of 60 acres.

Beaune 1er Cru 2016 is a blend of premier crus Les Grèves and Clos du Roi from different sections of the Beaune vignoble. These two premier crus are typically bottled separately but blended in 2016 due to the smaller than average vintage. Les Grèves combines power with finesse while Clos du Roi provides fine tannins and freshness.

TASTING NOTES

The premier crus of Beaune can produce a range of aromas and flavors depending on their position on the slope and location north or south of Beaune. A Beaune premier cru typically features red fruit and red floral aromas, with ripe and fleshy fruit flavors on the palate supported by a moderate level of tannin and acidity.

FOOD PAIRING

Red Burgundy might be the world's most flexible food wine. The wine's high acidity, medium body, medium alcohol, and low tannins make it very food-friendly. Red Burgundy, with its earthy and sometimes gamey character, is a classic partner to roasted game birds, grilled duck breast, and dishes that feature mushrooms, black truffles, or are rich in umami.

VINEYARD & PRODUCTION INFO

Production area/appellation: Côte d'Or
Bottles produced of this wine: 2,900

WINEMAKING & AGING

Type of aging container: Pièce
Size of aging container: 228 liters
Age of aging container: 50% new
Type of oak: French
Length of aging before bottling: 18 months

ANALYTICAL DATA

Alcohol: 13.0 %
pH level: 3.6
Residual sugar: 2.0 g/L
Acidity: 4.6 g/L
Total SO₂: 60.0 mg/L