



## PRODUCER PROFILE

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

## Bourgogne Rouge 2017

### 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.

The vines that produce the grapes for this Bourgogne Rouge were planted in 1963, 1970, 1975 and 1984. The wine is fermented in open vats with floating caps that are punched down daily. The wine is aged in French oak barrels, 25% of which are new oak.

### TASTING NOTES

The wine shows a delicate profile on the nose with aromas of red flowers, cherries, and sweet herbs. The palate shows the rusticity of the appellation but with unexpected richness and texture. Aging in 25% new oak barrels brings warm notes of vanilla and spice.

### 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

Bottles produced of this wine: 28,600

### WINEMAKING & AGING

Varietal composition: 100% Pinot Noir  
Fermentation container: Stainless steel tanks  
Length of alcoholic fermentation: 10-12 days days  
Maceration technique: Punchdown  
Malolactic fermentation: Yes  
Type of aging container: Pièce  
Size of aging container: 228 liters  
Age of aging container: 25% new  
Type of oak: French  
Length of aging before bottling: 18 months

### ANALYTICAL DATA

Alcohol: 13.0 %  
Residual sugar: <2 g/L  
Acidity: 3.5 g/L  
Total SO<sub>2</sub>: 80.0 mg/L