



PRODUCER PROFILE

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

Corton 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.

Corton is a visually impressive Grand Cru, a freestanding hill that overlooks the rest of the Côte de Beaune to the south. Producers of Corton have the option of labeling the wine just as "Corton," or adding the name of one of 28 individual climats that make up this Corton Grand Cru (e.g., Corton-Bressandes). Tollot-Beaut's "Corton" comes from Les Combes, a small climat that faces directly south. The vines were planted between 1930 and 2008.

TASTING NOTES

A great Corton should resemble the hill itself in its size and impressiveness. Tollot-Beaut's Corton Grand Cru is intense, concentrated, structured, and long. Aromas and flavors of black cherry liqueur, minerals, and herbs are complemented by vanilla and spice from aging in 50% new Burgundian pièce.

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: 3,500

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fining agent:	None
Type of aging container:	Pièce
Size of aging container:	228 liters
Age of aging container:	50% new
Type of oak:	French
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	<2 g/L
Acidity:	3.5 g/L
Total SO ₂ :	78.0 mg/L