



PRODUCER PROFILE

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

Beaune Les Grèves 1er Cru 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.

Les Grèves is a premier cru located in the central section of the Beaune amphitheater where the wines tend to have more body, power, and potential for long aging. In Old French, "Grèves" referred to the sand and gravel found in this climat. Les Grèves combines this power with finesse and complexity making it among one of the very best premier crus in Beaune.

TASTING NOTES

Les Grèves is voluptuous and structured with aromas and flavors of bright red fruit and mineral notes. The flavor is intense and powerful but is delivered on the palate with finesse. Aging in 30% new Burgundian pièce brings notes of vanilla and spice. The vines were planted between 1969 and 1987.

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

Soil composition: Sand and Gravel
Bottles produced of this wine: 3,900

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
Fining agent: None
Type of aging container: Barrels
Size of aging container: 228 Liters
Age of aging container: 50% new
Type of oak: French

ANALYTICAL DATA

Alcohol: 13.0 %
Residual sugar: <2 g/L
Acidity: 3.4 g/L
Total SO₂: 87.0 mg/L