



PRODUCER PROFILE

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

Chôrey-lès-Beaune 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 Chôrey-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.

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

Most of the wine grown in Chôrey-lès-Beaune is bottled as Côte de Beaune-Villages, a catchall appellation that allows several villages to blend their red wines. Tollot-Beaut is proud of their village and produces this classic example from vines planted between 1992 and 1998. The wine spent 18 months in 25% new Burgundian pièce.

TASTING NOTES

A good Chôrey-lès-Beaune should display aromas and flavors typical of red wines from Beaune with red fruits and flowers coupled with freshness and minerals. Tollot-Beaut is bright and perfumed with red cherries and slightly coarse tannins. This is a classic rustic red wine.

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: 46,600

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
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: 3.6 g/L
Total SO₂: 78.0 mg/L