



PRODUCER PROFILE

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

Beaune Clos du Roi 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.

Beaune Clos du Roi (whose name refers to King Louis XI who appropriated this vineyard upon the death of Charles the Bold, the last Duke of Burgundy) is a premier cru lying in the northern section of the Beaune amphitheater where the wines tend to be fresher and finer than wines from the southern section.

TASTING NOTES

Clos du Roi combines freshness with intensity and concentration thanks in part to its brown limestone soils in the upper (premier cru) section of the climat. This wine shows high-toned and lifted aromatics of dark fruit, flowers, and herbs, with minerals and notes of vanilla and spice from aging in 50% new Burgundian pièce. The vines were planted in 1978, 1982, 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

Bottles produced of this wine: 7,800

WINEMAKING & AGING

Varietal composition: 100% Pinot Noir
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: 3.2 g/L
Total SO₂: 80.0 mg/L