



## PRODUCER PROFILE

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

## Bourgogne Blanc 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.

Less than 4% of Chorey-lès-Beaune is planted to Chardonnay. Tollot-Beaut has a small plot within the village which is classed as Bourgogne Blanc with vines that were planted in 1956, 1962, 1986, and 2001. The wine is fermented in tank and spends a year in barrel for a year before bottling.

### TASTING NOTES

Tollot-Beaut's Bourgogne Blanc shows the density and concentration expected of old vines with richness and texture on the palate balanced by bright acidity. The nose shows yellow apples, lemon, and white flowers with salty mineral notes and a hint of toasted brioche.

### FOOD PAIRING

White Burgundy, with its rich texture and toasted flavors, pairs well with white fish and shellfish, and its naturally high acidity can counterbalance cream-based sauces. Oak-aging lends itself well to grilled fish, starches, butter, and toasted nuts.

### VINEYARD & PRODUCTION INFO

Vineyard size: 4 acres  
Bottles produced of this wine: 15,900

### WINEMAKING & AGING

Varietal composition: 100% Chardonnay  
Fining agent: None  
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: 12 months

### ANALYTICAL DATA

Alcohol: 13.5 %  
Residual sugar: <2 g/L  
Acidity: 4.1 g/L  
Total SO<sub>2</sub>: 93.0 mg/L