



PRODUCER PROFILE

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

Domaine Tollot-Beaut Aloxe-Corton 2015

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.

The village of Aloxe-Corton sits at the foot of the Corton hill and is known for giving good-value red Burgundy that performs above its village-level status. A good Aloxe-Corton (pronounced *Ahh-losse*) will show some of the same structure, weight, and complexity found on the Grand Cru above.

TASTING NOTES

Tollot-Beaut's Aloxe-Corton is from vines planted between 1973 and 1993. The wine shows aromas and flavors of red cherries, red plum, violets, and earth with bright acidity and moderate tannins. It is aged for 18 months in 25% 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.

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Type of aging container:	Barrels
Type of oak:	French
Length of aging before bottling:	18 months