



PRODUCER PROFILE

Estate owned by: Tollot Family
Winemaker: Jean-Paul Tollot
Total acreage under vine: 60
Estate founded: 1880
Winery production: 5,300 Bottles
Region: Burgundy
Country: France

Domaine Tollot-Beaut Aloxé-Corton Les Vercots 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, Aloxé-Corton, and Beaune for a current total of 60 acres.

Aloxé-Corton Les Vercots 1er Cru is a special wine for Tollot-Beaut. Through 2012, this wine was produced from 50% old vines with some of the plantings dating to before WWII. Les Vercots is now produced from a ten-year-old sélection massale on deep soil with a high limestone content. The climat sits mid-slope on the Corton hill and faces due south.

TASTING NOTES

Tollot-Beaut's Les Vercots 1er Cru is rustic and robust with aromas and flavors of red cherries, spice, and earth with substantial weight and ripe tannins. It is aged for 18 months in 50% 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.

VINEYARD & PRODUCTION INFO

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|--------------------------------|------------|
| Soil composition: | Calcareous |
| Bottles produced of this wine: | 5,300 |

WINEMAKING & AGING

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|----------------------------------|-----------------|
| Varietal composition: | 100% Pinot Noir |
| Fining agent: | None |
| Type of aging container: | Pièce |
| Size of aging container: | 228 liters |
| Age of aging container: | 50% new |
| Type of oak: | French |
| Length of aging before bottling: | 18 months |
| Total SO ₂ : | 74 mg/L |

ANALYTICAL DATA

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|-----------------|---------|
| Alcohol: | 13.5% |
| Residual sugar: | <2 g/L |
| Acidity: | 3.3 g/L |