



PRODUCER PROFILE

Estate owned by: Tollot Family
Winemaker: Jean-Paul Tollot
Total acreage under vine: 60
Estate founded: 1880
Winery production: 1,350 Bottles
Region: Burgundy
Country: France

Domaine Tollot-Beaut Corton-Charlemagne 2016

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.

Corton-Charlemagne is a Grand Cru famous for its volume, weight, and texture thanks to its unique combination of soil and exposure. Tollot-Beaut's holding is in the lieu-dit of Les Renardes, an east facing climat with very chalky marl. Just five barrels are produced each year from vines planted in 1956. The wine aged for 18 months in 60% new Burgundian pièce.

TASTING NOTES

This is classic Corton-Charlemagne with incredible weight, texture, and layers of mineral complexity. The wine shows aromas and flavors of white peach, apple blossoms, and salty minerality with toast and brioche from aging in 60% new oak barrels. There is always plenty of nerve and tension in Corton-Charlemagne, making a wine with excellent aging potential.

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 name:	Corton-Charlemagne
Vineyard size:	1
Soil composition:	Calcareous and Clay
Bottles produced of this wine:	1,350

WINEMAKING & AGING

Varietal composition:	100% Chardonnay
Type of aging container:	Pièce
Size of aging container:	228 liters
Age of aging container:	60% new
Type of oak:	French
Length of aging before bottling:	18 months
Total SO ₂ :	86 mg/L

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.1
Residual sugar:	2 g/L
Acidity:	6.8 g/L