

Chorey-Lès-Beaune 2016

Côte de Beaune, Burgundy, France



PRODUCER

Domaine Tollot-Beaut, located in Chorey-Lès-Beaune, was started in 1880 by François Tollot. The fifth generation of the family, Nathalie Tollot and her two cousins, Olivier and Jean-Paul, now oversee the Domaine. Tollot-Beaut was among the first producers in the Côte d'Or to start bottling its wines at the Domaine, in 1921. They own a total of 24 hectares across four communes: Chorey-Lès-Beaune, Savigny-Lès-Beaune, Beaune and Aloxe-Corton. Their wines range from Bourgogne through to Grand Cru.

VINEYARDS

Domaine Tollot-Beaut own six hectares in Chorey-Lès-Beaune. The vines are south facing and Guyot trained. Organic practices are carried out through the vineyards.

VINTAGE

What had promised initially to be a very generous vintage, turned out to be an extremely difficult year for Burgundy, with terrible bouts of hail, frost and mildew. Yields were very low due to the complicated weather patterns throughout the year. The harvest ended on a high note with a warm, dry and sunny July through to September. This spell of consistently good weather salvaged the vintage. Harvest started on 22nd September and finished on 28th September.

VINIFICATION

Fermentation took place over 10-12 days in open vats, with daily punching down of the cap. Temperatures did not surpass 32°C. The wine was racked once following malolactic fermentation and was then transferred into French oak barrels, of which 20-30% were new. It was aged for 16-18 months before bottling.

TASTING NOTES

This wine has a bright ruby red colour in the glass. The nose is expressive, with aromas of red cherries and floral notes. The palate is lean with racy acidity and fine, velvety tannins.

Grape Varieties	100% Pinot Noir
Winemaker	Jean-Paul Tollot
Closure	Natural Cork
ABV	13%
Acidity	5.5g/L
Wine pH	3.37
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian, Vegan