

## Savigny-Lès-Beaune 1er Cru 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

In 2016 the Savigny-Lès-Beaune 1er Cru is made up of a blend of fruit from Savigny Champ Chevrey 1er Cru monopole and Savigny Lavières 1er Cru. This was due to frost restricting the quantities which were harvested from both vineyards in 2016. Domaine Tollot-Beaut have two hectares across these two sites. The vines benefit from a south-east exposure and are guyot trained.

### 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 transferred into French oak barrels, of which 20-30% were new where it aged for 16-18 months before bottling.

### TASTING NOTES

A perfumed nose with aromas of plums, violets and sweet spice. On the palate, the wine is refined with fine-grained tannins and bright acidity.

Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Jean-Paul Tollot</b>
Closure	<b>Natural Cork</b>
ABV	<b>13%</b>
Acidity	<b>5.8g/L</b>
Wine pH	<b>3.37</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>