Aloxe-Corton 1er Cru `Les Fournières` 2016

Côte de Beaune, Burgundy, France





100% Pinot Noir
Jean-Paul Tollot
Natural Cork
13.5%
5g/L
3.41
75cl
Sustainable, Vegetarian, Vegan

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

The 'Les Fournières' vineyard is situated right on the eastern fringe of Aloxe-Corton village, on the lowest slopes of the Corton hill. The vines are 10 years old, east-facing and guyot trained. The vineyards are ploughed and the family practice la lutte raisonée. Yields are on average 47 hl/ha and harvest is carried out entirely by hand.

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 40-50% were new. It aged for 16-18 months before bottling.

TASTING NOTES

A smoky nose with soft black fruits and wild strawberries on the nose. The palate is restrained and focused, with firm tannins giving the wine structure and backbone. The finish is savoury with subtle toasty notes, which linger on the finish.