# Domaine Tollot-Beaut, Corton-Bressandes Grand Cru 2016 Aloxe-Corton, Burgundy, France





Grape Varieties	100% Pinot Noir
Winemaker	Jean-Paul Tollot
Closure	Natural Cork
ABV	13.5%
Acidity	5.5g/L
Wine pH	3.3
Notes	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

Domaine Tollot-Beaut own one hectare of vines in Corton-Bressandes Grand Cru. The site is located on the eastern midslopes of Corton hill, immediately below the Clos du Roi and Renardes climats. The vines are guyot trained and average yields are 41 hl/ha.

#### 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 lasted for 14 days in open vats with daily punching down of the cap. Controlled temperatures didn't surpass 32°C. The wine was transferred into French oak barrels, of which 50% were new. It was racked once following malolactic fermentation and was aged for 16 months before bottling.

### **TASTING NOTES**

The Corton-Bressandes Grand Cru is a muscular wine. The nose boasts opulent aromas of rich red berries, cured meats and sweet spice. On the palate the tannins are fine grained, giving the wine great structure. The flavours are layered and complex, with toasty notes from the oak lingering on the finish.

