

## Chorey-les-Beaune 'La Piece du Chapitre', Domaine Tollot-Beaut Burgundy, France



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| <b>Product code</b>  | TLo417RC             |
| <b>Grapes</b>        | Pinot Noir           |
| <b>Country</b>       | FRANCE               |
| <b>ABV%</b>          | 13                   |
| <b>Case Size</b>     | 6                    |
| <b>Closure Style</b> | Cork                 |
| <b>Producer</b>      | Domaine Tollot-Beaut |
| <b>Vintage</b>       | 2017                 |



Vegan



Vegetarian

### Producer

Sitting on 24ha around the north of Beaune, Domaine Tollot-Beaut is run by 5th generation Nathalie Tollot and her extended family. Their focus is very much on the vines, something that is directly translated into the bottle. The clarity of fruit and energy of the wines stands out from other domaines in the area. Despite soaring prices in Burgundy, Nathalie keeps her prices at a reasonable level. These are proper 'drinking' Burgundies, to be enjoyed without guilt or worry! The use of oak is very much in the background, purity and freshness to the fore. Their signature monopole 'La Pièce du Chapitre' is defined, crunchy and deliciously unctuous in riper vintages. The Grand Crus offer outstanding value for the purity of fruit and ageing potential.

### Viticulture

The 24 hectare estate is spread across 30 separate parcels. Its base is in Chorey-lès-Beaune but it also has parcels in Aloxé-Corton, Savigny-lès-Beaune and Corton Grand Cru. The domaine adopts a minimal intervention approach to their viticulture with light ploughings used to suppress weeds and no fertilisers are employed. Harvesting is done by hand. The climate is continental with warm summers and cold winters. La Pièce du Chapitre is a 1.47 hectare vineyard that lies on the northern tip of the Chorey-lès-Beaune appellation where the soil is limestone and clay. The Pinot Noir vines in the plot were planted in 1950. Harvesting is done by hand.

### Winemaking

Aged in French oak barrels (30-35% new)

