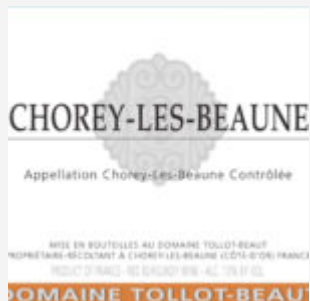


Domaine Tollot-Beaut Chorey-les-Beaune Burgundy France 2020

Selected by: Master Sommelier Evan Goldstein, Master Sommelier Madeline Triffon, and Master Sommelier Tim Gaiser



Final Deductions

VINTAGE 2020

GRAPE Pinot Noir

GEOGRAPHY Europe

COUNTRY France

LARGER REGION Burgundy

SMALLER REGION Côte d'Or-
Côte de Beaune

SUB REGION Chorey-Lès-
Beaune

Rationale

Over the years, affordability of the great reds of France's Burgundy has become increasingly elusive. With a delimited amount of wine made and rising global demand, the prices have skyrocketed. And why shouldn't they? As the world's benchmark for Pinot Noir with greater clonal diversity, a saturation of mature vines, and centuries of experience, Burgundy has established the holy grail for all. With its omnipresent mineral, earthy framing, zesty acid levels, and deft use of oak, few places combine as perfectly as the Côte d'Or.

Along with a few lesser-known spots, Chorey-lès-Beaune is a wine-producing village in the Côte de Beaune sub-region of Burgundy. Located near the historic town of Beaune (the name of the village actually means Chorey near Beaune), the vineyards sit on the plains below the Côte d'Or escarpment and thus qualify only for the minor tiers of the appellation system. Slightly lighter and perfumed, a well made Chorey-lès-Beaune should display aromas and flavors typical of red wines from Beaune with red fruits and flowers coupled with freshness and mineral- elegant and lithe with secondary flavors and aromas are of licorice and violets with the most perfumed examples showing notes of rose petals.

The Tollot family represents a long lineage of winegrowers dating back to the late 1880s when François Tollot began planting vineyards in Chorey-lès-Beaune. Today, cousins Nathalie, Jean-Paul, and Olivier Tollot are in charge. The wines of Tollot-Beaut are well-known for their serious but pleasing style across a range of appellations from Bourgogne to Grand Cru.

Sight

BRIGHTNESS Day Bright

CLARITY Clear

COLOR DEPTH Deep

COLOR Ruby

RIM VARIATION Purple
Stained Tears: Medium

Structure

RESIDUAL SUGAR Dry

ACID Med+

ALCOHOL High

TANNIN Med+

TEXTURE Round / Smooth

FINISH Long

COMPLEXITY Med+

Aroma & Taste

RED FRUIT Red Currant • Red Plum • Red Raspberry • Red / Sour Cherry
Condition: Fresh, Ripe, Jammy / Candied

BLUE FRUIT Blueberry • Boysenberry

BLACK FRUIT Black Raspberry • Black Cherry *Condition: Fresh, Ripe*

CITRUS FRUIT Mandarin • Orange *Condition: Ripe Part: Peel / Zest*

FLORAL Hibiscus • Jasmine • Rose *Condition: Fresh*

OTHER VEGETABLE Mushrooms (Brown) • Fennel / Anise • Ginger / Root

HERBAL Tea Leaf / Bergamot • Basil

OTHER SPICES Juniper Berry • Licorice (Red) • Chinese Five Spice • Paprika / Pimenton

ORGANIC EARTH Truffle / Mushrooms

INORGANIC EARTH Mineral / Rock • Chalk / Limestone

OAK AGING Yes *Oak Intensity: Low*

OAK INFLUENCE Blended Oak

PERCEIVED WINEMAKING CHOICES Partial / Whole Cluster