



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Savigny 1er Cru "Champ Chevrey" 2020, Domaine Tollot Beaut

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**Price** £52.00  
**Code** SAVI305

This is a monopole of the Domaine Tollot-Beaut estate, covering 1ha and was planted in 1954. It produces the most structured wine of the two Savigny-lès-Beaune Premier Cru appellations. It is situated just below the Les Lavières vineyard and benefits from a sunnier exposure.

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### Tasting Notes:

With more clay in its soils, this wine is always laden with ripe red and black cherry, liquorice and espresso characters. The nose and palate boast pure ripe, perfumed black fruits, exotic in nature and layered with jammy confiture, stewed cherry and a hefty layer of new sweet vanilla oak. Every element of this cracking wine is heightened, exemplary!

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| Specification            |   |
|--------------------------|---|
| <b>Vinification</b>      | Aged in 30% new oak.  |
| <b>ABV</b>               | 14.5%   |
| <b>Size</b>              | 75cl  |
| <b>Drinking Window</b>   | Drink from through to 2034  |
| <b>Country</b>           | France  |
| <b>Region</b>            | Burgundy  |
| <b>Area</b>              | Côte de Beaune  |
| <b>Sub Area</b>          | Savigny-lès-Beaune  |
| <b>Type</b>              | Red Wine  |
| <b>Grape Mix</b>         | 100% Pinot Noir   |
| <b>Genres</b>            | Fine Wine   |
| <b>Vintage</b>           | 2020  |
| <b>Body</b>              | Elegant, refined and supple   |
| <b>Producer</b>          | Domaine Tollot-Beaut  |
| <b>Producer Overview</b> | Domaine Tollot-Beaut was the first domaine to bottle its own wines back in 1921 when most growers simply sold their wines to the local negociants, and it has retained its ground breaking ethos to the present day. Under the meticulous control of Natalie Tollot, 5th generation, this 24ha domaine has a unique style that suits the Chorey Appellation perfectly |
| <b>Closure Type</b>      | Cork  |
| <b>Food Matches</b>      | Great with grilled flank steak with béarnaise sauce.  |