



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

BOURGOGNE ALIGOTÉ

WINE MADE FROM AN AREA OF 1 HECTARE 78 ARES 07
OF VINEYARD (BLEND OF 5 "CLIMATS")



SENSATIONS

Lively and
freshness, opens
on flavors of citrus



TASTING

Serving temperature:
12° C (54° F)
During the aperitif



PAIRING

Served with
shellfish and grilled
fish, cold cuts...



| **GROUND:** Clay-limestone and clay-siliceous

| **SOLAR ORIENTATION:** Mainly South - South-East

| **GRAPE VARIETY:** 100 % Aligoté

| **VINE'S AGE:** 25 years on average

| **YIELD:** 68 hl/ha

| **PRODUCTION:** +/- 16 000 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting.
Slow pressing, low temperature, in thermoregulated stainless
steel vats. Aging on lees from 6 to 9 months before bottling.

| **RECOMMENDED STORAGE TIME:** 2 to 4 years

| **STORAGE TEMPERATURE:** 10° C to 14° C (50° F to 57° F)

DOMAINE DU FOUR BASSOT

35 Rue des Fougères, 71640 Saint-Mard-de-Vaux

+33 (0)3 85 45 13 04 • contact@domainefourbassot-71.com • www.domainefourbassot-71.com

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK WITH MODERATION.