



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

BOURGOGNE BLANC CHARDONNAY

WINE MADE FROM AN AREA OF 94 ARES 87
OF VINEYARD (BLEND OF 3 "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

| **SOLAR ORIENTATION:** South-West and South-East

| **GRAPE VARIETY:** 100 % Chardonnay

| **VINE'S AGE:** 30 years on average

| **YIELD:** 68 hl/ha

| **PRODUCTION:** +/- 9 000 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 6 years

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

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK WITH MODERATION.