



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE



BOURGOGNE BLANC

“Les Champs de la Croix”

WINE MADE FROM AN AREA OF 34 ARES 55
OF VINEYARD – CLIMAT « CHAMPS DE LA CROIX »,
GRASSED OLD VINES



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-East

| **GRAPE VARIETY:** 100 % Chardonnay

| **VINE'S AGE:** 45 years

| **YIELD:** 50 hl/ha

| **PRODUCTION:** +/- 2 200 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting.
Slow pressing, low temperature, in thermoregulated stainless
steel vats. Aging 30 % in vats, 70 % in barrels – for 12 months
before bottling (old barrels only).

| **RECOMMENDED STORAGE TIME:** 3 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.