



DOMAINE  
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

# BOURGOGNE ROUGE

## “Les Champs de la Croix”

WINE MADE FROM AN AREA OF 1 HECTARE 2 ARES 73  
OF VINEYARD - CLIMAT « CHAMPS DE LA CROIX »,  
GRASSED OLD VINES



### SENSATIONS

Open nose on red  
fruits aromas,  
smooth final spicy  
notes on the palate.



### TASTING

Serving temperature:  
14° C to 15° C (57° F to 59° F)  
During the aperitif



### PAIRING

Cold cuts, grilled  
meats, white meats,  
fresh cheeses

| **GROUND:** Sand-lime

| **SOLAR ORIENTATION:** South-East

| **GRAPE VARIETY:** 100 % Pinot Noir

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

| **YIELD:** 55 hl/ha

| **PRODUCTION:** +/- 7 900 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting,  
sorting on table in the vineyard. Traditional slow vinification,  
17 days long in thermoregulated stainless steel vats.  
10 months aging (40% in barrels and 60% in vats).

| **RECOMMENDED STORAGE TIME:** 3 to 6 years  
(a short decanting time is recommended before serving)

| **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.