



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE



CÔTEAUX BOURGUIGNONS ROSÉ

WINE MADE FROM A BLEND OF SIX PLOTS
OF "CÔTEAUX BOURGUIGNONS"



SENSATIONS

Lively and
freshness, opens
on flavors of citrus



TASTING

Serving temperature:
8° C to 12° C (46° F to 54° F)
During the aperitif



PAIRING

Ideally served
during BBQs

| **GROUND:** Clay-siliceous

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

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

| **VINE'S AGE:** 40 years on average

| **YIELD:** 60 hl/ha

| **PRODUCTION:** +/- 2 000 bottles

| **VINIFICATION/AGING:** "Tapping" rosé ("rosé de saignée")
on the vats of Côteaux Bourguignons Rouge, in maceration.
Low temperature pressing, in thermoregulated stainless steel
vats. Aging on lees from 6 to 9 months before bottling.

| **RECOMMENDED STORAGE TIME:** 2 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.