



GRANDS VINS DE BOURGOGNE

GIVRY

WINE MADE FROM AN AREA OF 38 ARES 90 OF VINEYARD



SENSATIONS

Deep red hue, delicate dark fruits aromas nose. Riche palate and well-structured with silky tannins.



TASTING

Serving temperature: 14° C to 16° C (57° F to 61° F)



PAIRING

Red and white meats, cheese platter...

| **GROUND:** Clay-limestone

| **SOLAR ORIENTATION:** East

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

| **VINE'S AGE:** 10 years

| **YIELD:** 55 hl/ha

| **PRODUCTION:** +/- 2 800 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting, sorting on table in the vineyard. Traditional vinification 17 to 21 days long in thermoregulated concrete vats. 9 months aging in barrels (1/3 in new barrels).

| **RECOMMENDED STORAGE TIME:** 3 to 6 years (a decanting time is required 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.