



DOMAINE  
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

# MERCUREY BLANC

## “Clos de la Chiquette”

WINE MADE FROM AN AREA OF 44 ARES 30 OF VINEYARD - ENCLOSED BY FOUR WALLS OF 2 METERS ON THREE SIDES, AND ONE OF 7 METERS SUPPORTING THE OLD “ROMAN WAY”



### SENSATIONS

Wine opens on citrus flavors. Ample, long, complex on the palate, fresh final touch.



### TASTING

Serving temperature: 10° C to 11° C (50° F to 52° F)  
During the aperitif, served with shrimps



### PAIRING

Served with poultry, white meats with cream, fine fishes...



- | **GROUND:** Limestone, on limestone source rock
- | **SOLAR ORIENTATION:** Mid-hill North-West, West
- | **GRAPE VARIETY:** 100 % Chardonnay
- | **VINE'S AGE:** 18 years
- | **YIELD:** 52 hl/ha
- | **PRODUCTION:** +/- 3 500 bottles
- | **VINIFICATION/AGING:** Hand-picked harvesting. After a soft pressing, musts ferment very slowly (50 days) exclusively in oak barrels (25% new barrels, 25% one-year old barrels, 50% one to four-years old barrels). Aging continues for 12 months before bottling.
- | **RECOMMENDED STORAGE TIME:** 3 to 4 years (a 1 to 2 hours 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.