



DOMAINE  
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE



# MERCUREY BLANC

## “Clos des Fourneaux” Monopole

WINE MADE FROM AN AREA OF 8 ARES 60  
OF VINEYARD



### SENSATIONS

Wine opens  
on citrus and  
peach flavors.  
Very rich, greasy.



### TASTING

Serving temperature:  
10° C to 14° C  
(50° F to 57° F)



### PAIRING

Perfect pairing with  
“foie gras”.  
Ideal pairing with  
cheese or shellfish.

| **GROUND:** Limestone

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

| **GRAPE VARIETY:** 100 % Chardonnay

| **VINE'S AGE:** 25 years

| **YIELD:** 50 hl/ha

| **PRODUCTION:** +/- 600 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting.  
After a soft pressing, musts ferment very slowly (50 days)  
exclusively in oak barrels (50% new barrels). Aging continues  
for 9 months in barrels, then 18 months in vats before bottling.

| **RECOMMENDED STORAGE TIME:** 5 to 10 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.