



DOMAINE  
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

# MERCUREY BLANC

WINE MADE FROM AN AREA OF 64 ARES 80  
OF VINEYARD (BLEND OF 3 "CLIMATS")



## SENSATIONS

Very fruity wine, characterized by citrus flavors and exotic fruits. Ample and fresh on the palate.



## TASTING

Serving temperature: 12° C to 14° C (54° F to 57° F)  
During the aperitif, served with shrimps



## PAIRING

Served with grilled fish, shellfish, veal chop, poultry, cheese (Comté)...

| **GROUND:** Hard limestone

| **SOLAR ORIENTATION:** Mid-hill South-West which allows a very good level of maturity

| **GRAPE VARIETY:** 100 % Chardonnay

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

| **YIELD:** 55 hl/ha

| **PRODUCTION:** +/- 5 000 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting. After a soft pressing, musts ferment partly in stainless steel vats (40%) and in oak barrels (60%). Aging continues for 11 months before bottling.

| **RECOMMENDED STORAGE TIME:** 3 to 6 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.