



GRANDS VINS DE BOURGOGNE

# MERCUREY ROUGE

## 1<sup>er</sup> Cru “Clos des Fourneaux” Monopole

WINE MADE FROM AN AREA OF 1 HECTARE 21 ARES 45  
OF VINEYARD – CLIMAT « CLOS DES FOURNEAUX »



### SENSATIONS

Round and fruity  
wine with velvety  
tannins



### TASTING

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



### PAIRING

Cold cuts, grilled  
red meats, roasted  
poultry, cheese...



| **GROUND:** Clay-limestone

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

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

| **VINE'S AGE:** 28 years on average

| **YIELD:** 48 hl/ha

| **PRODUCTION:** +/- 8 400 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting,  
sorting on table in the vineyard. 50% whole harvest and 50%  
destemmed harvest. Traditional slow vinification, 25 days long  
in thermoregulated concrete vats. Aging in oak barrels (25% in  
new barrels - 25% in barrels which contained 1 wine -  
25% in barrels which contained 2 wines - 25% in barrels which  
contained 3 wines) for 12 months, then in vats for 6 months  
before bottling.

| **RECOMMENDED STORAGE TIME:** 3 to 8 years  
(a 1 to 2 hours decanting time is recommended before serving)

| **STORAGE TEMPERATURE:** 10° C to 14° C (50° F to 57° F)

DOMAINE DU FOUR BASSOT

35 Rue des Fougères, 71640 Saint-Mard-de-Vaux

+33 (0)3 85 45 13 04 • contact@domainefourbassot-71.com • www.domainefourbassot-71.com

ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK WITH MODERATION.