



DOMAINE  
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE



# MERCUREY ROUGE

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

WINE MADE FROM 19 ARES 62 OF VINEYARD



### SENSATIONS

Well-structured and powerful 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:** 60 years
- | **YIELD:** 45 hl/ha
- | **PRODUCTION:** +/- 1 200 bottles
- | **VINIFICATION/AGING:** Hand-picked harvesting, sorting on table in the vineyard. Whole harvest - vinification for 30 days in thermoregulated concrete vats. Aging in oak barrels (1/3 new barrels) for 12 months.
- | **RECOMMENDED STORAGE TIME:** 4 to 8 years (a decanting time is recommended 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.