



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE



MERCUREY ROUGE

1^{er} Cru “Les Champs Martins”

WINE MADE FROM AN AREA OF 13 ARES 80
OF VINEYARD - CLIMAT « LES CHAMPS MARTINS »



SENSATIONS

Red to dark
ripe fruits aromas.
Gentian nose.



TASTING

Serving temperature:
16° C (61° F)



PAIRING

Wine full of character,
ideally paired with
game, meat in
sauce, cheese...

- | GROUND: Clay-limestone
- | SOLAR ORIENTATION: East - West
- | GRAPE VARIETY: 100 % Pinot Noir
- | VINE'S AGE: 38 years
- | YIELD: 45 hl/ha
- | PRODUCTION: +/- 900 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: 5 to 10 years (a 1 to 2 hours decanting time is required before serving)
- | STORAGE TEMPERATURE: 12° C to 14° C (54° F to 57° F)

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK WITH MODERATION.