



GRANDS VINS DE BOURGOGNE



# MERCUREY ROUGE

## 1<sup>er</sup> Cru “Les Croichots”

WINE MADE FROM AN AREA OF 86 ARES 80  
OF VINEYARD – CLIMAT « LES CROICHOTS »



### SENSATIONS

Well-structured and  
powerful tannins



### TASTING

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



### PAIRING

Game, cold cuts,  
grilled red meats,  
roasted poultry,  
cheese...

- | **GROUND:** Clay-limestone
- | **SOLAR ORIENTATION:** Mid-hillside - South - South-East
- | **GRAPE VARIETY:** 100 % Pinot Noir
- | **VINE'S AGE:** 35 years
- | **YIELD:** 48 hl/ha
- | **PRODUCTION:** +/- 6 000 bottles
- | **VINIFICATION/AGING:** Hand-picked harvesting, sorting on table in the vineyard. Traditional slow vinification, 25 days long in thermoregulated concrete vats. Aging in oak barrels (1/3 new barrels) for 13 months, then in vats for 6 months before bottling.
- | **RECOMMENDED STORAGE TIME:** 5 to 10 years (a decanting time is recommended before serving)
- | **STORAGE TEMPERATURE:** 10° C to 14° C (50° F to 57° F)

DOMAINE DU FOUR BASSOT

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ALCOHOL ABUSE IS DANGEROUS FOR HEALTH. DRINK WITH MODERATION.