



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

MERCUREY ROUGE

“Les Chazeaux”

WINE MADE FROM AN AREA OF 31 ARES 10 OF
VINEYARD - CLIMAT « LES CHAZEAX » YOUNG VINES



SENSATIONS

Round and fruity wine, it is the lightest and most delicate of our Mercurey. Ample and fresh on the palate.



TASTING

Serving temperature: 14° C to 15° C (57° F to 59° F)



PAIRING

Ideally paired with white meats



| **GROUND:** Clay-limestone

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

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

| **VINE'S AGE:** 10 years

| **YIELD:** 50 hl/ha

| **PRODUCTION:** +/- 2 000 bottles

| **VINIFICATION/AGING:** Hand-picked harvesting, sorting on table in the vineyard. Traditional vinification 17 to 21 days long in thermoregulated concrete vats. 9 months aging in barrels (1/3 in new barrels).

| **RECOMMENDED STORAGE TIME:** 3 to 5 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.