



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

MERCUREY ROUGE

Vieille Vigne “La Charmée”

WINE MADE FROM AN AREA OF 1 HECTARE 96 ARES 60
OF VINEYARD – GRASSED (EVERY TWO ROWS)
OLD VINES



SENSATIONS

Open nose on red and dark fruits aromas. Ample, elegant and very long on the palate.



TASTING

Serving temperature: 16° C (61° F)



PAIRING

Pairing with cold cuts, grilled red meats, roasted poultry, cheeses...



| **GROUND:** Limestone, on limestone source rock

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

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

| **VINE'S AGE:** 56 years

| **YIELD:** 50 hl/ha

| **PRODUCTION:** +/- 12 000 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 12 months, then in vats for 6 months before bottling.

| **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)

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.