



DOMAINE
DU FOUR BASSOT

GRANDS VINS DE BOURGOGNE

MERCUREY ROUGE

Vieille Vigne “Ropiton”

WINE MADE FROM AN AREA OF 68 ARES 50
OF VINEYARD – CLIMAT « ROPITON » OLD VINES



SENSATIONS

Powerful,
well-structured
and tannic



TASTING

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



PAIRING

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



| **GROUND:** Clay-limestone

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

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

| **VINE'S AGE:** 40 years

| **YIELD:** 50 hl/ha

| **PRODUCTION:** +/- 4 500 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:** 4 to 10 years
(a 1 to 2 hours decanting time is required)

| **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.