



GRANDS VINS DE BOURGOGNE

RULLY BLANC “En Varots”

WINE MADE FROM A SURFACE OF 2 HECTARES 57
ARES OF VINEYARD - CLIMAT « EN VAROT »,
OLD VINES



SENSATIONS

Ample wine,
smooth fore-palate,
characterized white
flowers and yellow
fresh fruits flavors.
Fresh, tense and
very persistent on
the palate.



TASTING

Serving temperature:
12° C to 14° C (54° F to 57° F)
During the aperitif



PAIRING

Served with poultry,
white meats with
cream, fine fish...

- | **GROUND:** Clay-limestone
- | **SOLAR ORIENTATION:** South-facing
- | **GRAPE VARIETY:** 100 % Chardonnay
- | **VINE'S AGE:** 45 years
- | **YIELD:** 63 hl/ha
- | **PRODUCTION:** +/- 20 000 bottles
- | **VINIFICATION/AGING:** Hand-picked harvesting.
After a soft pressing, musts ferment in steel tanks (40%) an
in oak barrels (60%) including 25% new barrels.
Aging continues for 9 months.
- | **RECOMMENDED STORAGE TIME:** 2 to 8 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.