



Mercurey Premier Cru Clos des Fourneaux

Domaine Four Bassot,
winemaker in Saint-Mard-de-Vaux



Powerful and structured



Pinot noir



Store in a cool cellar



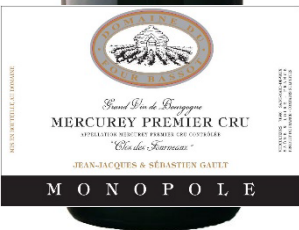
Serve between 57 and 59°F



Homemade beef bourguignon, rabbit
stew with roast potatoes, regional
cheese such as *vacherin*



A wine fit for special occasions, one
you'd be proud to serve for memorable
gatherings of friends and family



Alcohol abuse is dangerous for your health, consume in moderation.



Domaine Four Bassot

Sébastien Gault, winemaker
in Saint-Mard-de-Vaux

About the *terroir*

The **Côte Chalonnaise** is located in the southern Côte de Beaune and is filled with winemaking treasures. Rather more understated than its neighbor, the Côte-d'Or, it boasts numerous *appellations* that will hold their own against any other. For those who take the time to get to know some of the great names and wine growers the investment will be well worth it. These burgundies are well crafted, with well-characterized *terroirs*. Nowadays, people have started to give this area its due, though many still underestimate its potential. One can still find wines of great character that are surprisingly affordable. A region very much on the rise!



Cultivation: These 50-year-old vines enjoy a clay-limestone *terroir* with south-southeast exposure. The rows are grassed to keep the vines in check and maintain good microbiological activity. Manual harvesting.

Vinification: After manual harvesting and maceration, the wine is aged for 12 months in oak barrels, followed by 6 months in vats. Bottled without fining or filtration. Fresh, mineral, and delicate wine.