



Mercurey

old vines

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



Fine et fruity



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/grower
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 harvest.

Vinification: Slow maceration for 25 days followed by aging for 10 months in oak barrels and vats. Neither fined nor filtered. Nose opens with fresh red and black fruits. The palate is indulgent, elegant, and fresh.