

Domaine Yves BAZIN

Villars-Fontaine
21700 Nuits-Saint-Georges
Tél : 03 80 61 35 25
Fax : 03 80 61 21 46
contact@domaine-bazin.fr
www.domaine-bazin.fr

DATA SHEETS

Bourgogne Aligoté



Appellation: Bourgogne Aligoté AOC

Grape Variety: 100% Aligoté

Surface and Age of Vines: 1.52 hectare of vines between 15 and 17 years of age

Harvest: Hand-picked grapes

Wine-growing: After going through the sorting-table, the grapes go to a traditional press; then the juice ferments in a vat.

Maturing: In oak barrels to keep fruit flavours. After 9 to 10 months, the wine is bottled up in the estate.

Laying down: This white wine should be drunk young, about two years old, to retain its specific character - lithe and cool.

Wine and food pairing: Perfect as an aperitif with blackcurrant liquor as Kir, or else peach, raspberry or blackberry liquor. Also on its own with all first courses: delicatessen, snails, sea-food.

Service Temperature: 10° to 12° C.

Wine Description: pale yellow, with a very fruity nose and the powerful mouthfeell that gives it its own character.

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Bourgogne Hautes Côtes de Nuits Blanc

Appellation : Bourgogne Hautes Côtes de Nuits Blanc AOC

Grape Variety: 100 % Chardonnay

Surface and Age of Vines: 1 hectare 17 ares of 20-year-old vines 64 ares of young vines

Harvest: Hand-picked grapes

Wine-growing: After going through the sorting-table, the grapes go to a traditional press; then the juice ferments in a vat.

Maturing: Of two types:

- White HC matured from 9 to 12 months in oak barrels to keep fruit flavours.
- White HC matured from 12 to 18 months in 40% of new barrels and 60% of two-wine barrels for a more tannic wine with more character.

Laying down: A pleasant and fruity wine when young, deserving to be kept for a few years – 6 to 8 years, or more if one enjoys yellower, more liquorous, old wines.

Wine and food pairing: Perfect for all fish or terrines, and if matured in new barrels, for game terrines as well.

Service Temperature: 10° to 12° C.

Wine Description:

- Barrel-maturing: lithe and fruity as it grows older; its fresh fruit and white flower flavours develop into green, spicy or dry fruit notes.
- New barrel-maturing: for laying-down, with marked tannins and spicy flavours lightening in time but giving it a very good keeping potential.



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Bourgogne Rosé



Appellation: Bourgogne Rosé AOC

Grape Variety: 100% Pinot Noir

Harvest: Hand-picked grapes

Wine-growing: After going through the sorting-table, these grapes are meant for Red Hautes Côtes de Nuits; they are left to macerate from 12 to 24 hours to get a raspberry pink colour, then a small percentage is taken to make rosé wine: it is called "tapping" rosé (rosé de saignée).

Maturing: Like white wine, rosé is left to mature as juice in a vat, then it is placed in an oak barrel for 9 to 12 months for maximum fruitiness.

Laying down: This is not a wine to be kept; it should be drunk within two years for its coolness and fruitiness to be thoroughly enjoyed.

Wine and food pairing: Grilled meats, paella, couscous, white meats.

Service Temperature: 8° to 10° C

Wine Description: A fair raspberry colour, it is fruity and cool and invites you to celebrate. It is the perfect wine for barbecues.

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Bourgogne Passetoutgrain

Appellation: Bourgogne Passetoutgrain AOC

Grape Variety: 1/3 Pinot Noir and 2/3 Gamay

Surface and Age of Vines: 13 ares of vines over 30 years of age

Harvest: Hand-picked grapes, only a very small production

Wine-growing: It is vinified in the same way as Pinot Noir.

Maturing: After pressing, it is placed into oak barrels for a year.

Laying down: Two to six years.

Wine and food pairing: Grilled meats, white meats.

Service Temperature: 12° to 14° Centigrade.

Wine Description: A light and fruity wine, of a light clear red. With red fruit flavours.

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Bourgogne Hautes Côtes de Nuits Rouge (Oak Barrels)

Appellation: Bourgogne Hautes Côtes de Nuits AOC

Grape Variety: 100% Pinot Noir

Surface and Age of Vines: 4 hectares 82 ares in all; and for this wine only our vines between 10 to 15 years of age are used.

Harvest: Hand-picked grapes

Wine-growing: After going through the sorting-table, the grapes are destemmed so that only the juice, pulp, skin and peeps are retained. Then they remain in wine-growing vats for one to two weeks with daily pressings and lifts.

Maturing: At the end of this maceration, the wine is racked, pressed and placed into oak barrels for a year, so as to keep fruit flavours.

Laying down: To be fit to be drunk, a Burgundy wine must be at least 4 years old. It may be kept for 6 to 8 years.

Wine and food pairing: When young and fruity, it will go with white meats. When older, with red meats, or meats in gravy, as well as cheese.

Service Temperature: 13° to 16° C., to be opened a little in advance.

Wine Description: Young, it will give spicy, fruity notes (blackcurrant, raspberry, Morello cherry) with a clear red colour - growing older, it will become slightly more orange, with undertones of undergrowth, liquorice and leather.

Vintages for Sale: While stocks last:

-2005: A very great vintage, to be stored. - 2004: A light and fruity wine, perfect for grilled meats or white meats. - 2003: A very small harvest, of great quality. Prized with the Gold Burgundia - 2002: To be drunk or stored for one or two more years. With flavours of undergrowth, leather. Perfect for meats in gravy and with cheese. - 2001: Excellent to drink now. Silver Medal in Paris. To go with meats in gravy or with cheese. Flavours of game and leather.



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Bourgogne Hautes Côtes de Nuits Rouge (new barrels)

Appellation: Bourgogne Hautes Côtes de Nuits AOC

Grape Variety: 100% Pinot Noir

Surface and Age of Vines: 1 hectare for this wine-growing - we always use the same vine parcel, the best exposed one, aged between 20 and 25 years, with a richer soil and small yields.

Harvest: Hand-picked grapes

Wine-growing: After going through the sorting-table, the grapes are destemmed so that only the juice, pulp, skin and peeps are retained. Then they remain in wine-growing vats for one to two weeks with daily pressings and lifts.

Maturing: At the end of this maceration, the wine is racked, pressed and placed for 60% into new barrels and 40% in two-wine barrels, for a length of two years, so as to obtain more marked tannins. After which it is stored in bottles for two years before it is sold.

Laying down: May be kept for 10 to 15 years.

Wine and food pairing: It will go with red meats in gravy, as well as game or cheeses of character, such as Epoisses or Langres.

Service Temperature: 13° to 16° C., to be opened a little in advance

Wine Description: When it is young, it will give out spicy, fruity notes (of blackberry, raspberry, Morello cherry) but also very tannic tones, with a colour going from clear red to black . As it grows older, it will become slightly more orange, with flavours of undergrowth, humus, liquorice and leather.

Vintages for Sale: While stocks last:

2003 : A great year. Prized with the Prix d'Excellence des Hautes Côtes. - 2002 : A wine to be kept for a few more years before it is drunk. - 2001: Drinking may start. Prix d'Excellence des Hautes Côtes. - 2000: To be drunk now or stored for a few more years. Silver Medal of the Concours Agricole in Paris. Prix d'Excellence des Hautes Côtes.

