



Established in Mercurey in the heart of the Burgundian Côte Chalonnaise, Maison Antonin Rodet cultivates since 1875, a 90-hectare vineyard over the appellation but also on the villages of Rully, Maranges, Santenay and over the Hautes-Côtes de Beaune area. In this exceptional environment, bordered with two emblematic castles in Rully and Mercey together with the Domaine de la Bressande, the unique terroirs of Southern Burgundy express themselves marvellously. Of noble character and fully expressive after traditional winemaking, the Antonin Rodet wines reflect their origins with great purity.

History

In the Cote Chalonnaise, birthplace of viticultural Burgundy, Mercurey is one of the oldest terroirs which has always enjoyed an excellent reputation.

Mercurey is also the native village of Maison Antonin Rodet.

This appellation has 31 climates classified in "premiers crus". The reds are mainly represented with 535 hectares in production (133 Ha "premiers crus") and only 111 hectares for the whites (30 Ha in "premiers crus").

The vines are between 20 and 30 years old and this hillside is exposed south-east.

The vineyard estate extends over 33 hectares and offers 3 upper quality wines from the appellation of Mercurey:

In red appellation :

- Mercurey (9 ha)
- Mercurey 1er Cru En Sazenay (1,75 ha)

In white appellation :

- Mercurey (1,33 ha)

Grape variety

100% Chardonnay.

Vinification and maturing

Manual harvest. Pneumatic pressing of the grapes followed by a cold settling during 12 to 24 hours. The vinification is partially carried out in vats (1/3 of alcoholic fermentation).

Ageing on the lees for 10 months (20% new oak), followed by an assembly in tanks for 2 months.

Tasting notes

Color : Brilliant gold.

Nose : Floral, honey with a discreet and very delicate wood.

Palate : On a nice mineral structure, a rich and complex wine with honey and acacia flower-like flavors, a lovely texture and a fine length.

Wine and food pairing

This wine goes well with fish in cream sauce, white meats in cream sauce, fine cheese.

Ageing potential

Already delicious, this wine can age 5 years.





Serving temperature

12-14°C