



BOURGOGNE PINOT NOIR



The wine house Antonin Rodet is located at the heart of the Côte Chalonnaise, in Mercurey and was founded in 1875. It runs a 80ha vineyard which includes appellations such as Mercurey, Givry, Rully and produces the wines of two emblematic Château - Château de Mercey and Château de Rully.

History

This is a regional appellation, grapes of this appellation can be harvested throughout Burgundy but the grapes of our Bourgogne Pinot Noir are harvested essentially in the south of Burgundy (vineyards of the Mâconnais, Côte Chalonnaise)

Grape variety

100% Pinot Noir

Vinification and maturing

Fermentation in stainless steel tanks with daily pumping-over and soft stirring. Maceration lasts roughly 2 weeks. Partial ageing in oak barrels of 1 to 3 wines during 6 months in order to supple and round tannins.

Tasting notes

Colour: deep cherry red.
Nose: expressive, with aromas of red fruits such as cherry and strawberry.
Palate: a round and delicious wine, with flavours of small red berries. A delicious wine with a good tannic structure and a great aromatic persistence.

Ageing potential

4 years