

CRÉMANT DE BOURGOGNE

APPELATION D'ORIGINE CONTRÔLÉE

The name Antonin Rodet has been rhyming with Mercurey in the heart of the Côte Chalonnaise since 1875, when the house was founded by Antoine Rodet, known as Antonin. The Clos Rodet, a 17th Century bourgeois mansion situated in the heart of the village, is embodying the House's historical heart, cellar and values.

AREA OF PRODUCTION

Produced in the Protected Designation of Origin of Crémant de Bourgogne, more precisely from Côte Chalonnaise

GRAPE VARIETIES

Traditional blend using the 4 typical grape varieties of Burgundy in Blanc de Noirs and Blanc de Blancs: Pinot Noir, Chardonnay, Gamay and Aligoté.

VINIFICATION AND AGEING

Elaborated according to the Traditional Method.
Quality pressing with pneumatic membrane press. Cold settling. Alcoholic fermentation in thermoregulated stainless steel tanks followed by the malolactic fermentation in bottle, which is stopped by the cold. Bottles are aged on laths for at least 12 months.

TASTING NOTES

Beautiful pale golden color with delicate bubbles.
The nose, fresh and fruity, reveals aromas of almonds and white flowers. The palate is full and generous, highlighted by a wonderful harmony between freshness and fruitiness.

FOOD AND WINE PAIRING

Crémant de Bourgogne Brut should be served between 6 and 8°C as an aperitif, with stewed poultry with pears and dried fruits, seafood platter, poultry curry, fruit pie and raspberry charlotte.

OTHER INFORMATION

Alcohol : 12 % vol. - Dosage : 10-12 g/l.
Product of France.

