

# CRÉMANT DE BOURGOGNE

APPELLATION 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, Gamay, Chardonnay 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

Nice golden rosé robe with Fine and festive mousse.  
Subtle aromas of fresh red fruits on the nose.  
The palate is fruity and lively, the light vinosity ends with a pleasant youthfulness. Greedy, fresh and dynamic on the palate.

## FOOD AND WINE PAIRING

Crémant de Bourgogne Rosé Brut should be served between 6 and 8°C as an aperitif, with salty appetizers (cakes, quiches, dried fruits, olives...) or served with red fruits deserts such as strawberry and rhubarb crumble, raspberry macaroon as well as glazed chestnuts or tiramisu.

## OTHER INFORMATION

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