



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. For decades, the visionary Rodet family did not hesitate to invest in one of the oldest terroirs in Burgundy and contributed to the business development of the House, brought the Rodet signature into international markets and enhanced its reputation to become a reference in Mercurey and far beyond the native region. Antonin Rodet Chardonnay and Pinot Noir wines contributed to the international renown of the House whose consecration came with an award at the Universal Exhibition in 1900. Of noble character and fully expressive after traditional winemaking, the House wines reflect their origins with great purity.

History

In the Southern part of Burgundy, a regional appellation grown in 43 communes falling within the Mâcon-Villages appellation, which extends over 3 050 hectares.

Grape variety

100% Chardonnay.

Wine and food pairing

Will be perfect served as an "apéritif" wine with salty finger foods such as chips, crackers, peanuts and olives. Enjoy also with poultry or veal in cream sauce, creamy risotto with meat and all fish.

Ageing potential

Already delicious, this wine can age 3 to 5 years in good storage conditions.

Serving temperature

Serve chilled between 10°C and 12°C. (50-54°F.)

