



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

This cuvée « Grande Sélection » is a tribute to the talent of Antonin Rodet who gave its fame and credentials to the Maison Rodet in the early 20th century. The success of the Maison Rodet wines carefully selected among the best terroirs in France contributed to the international renown of this Mercurey based winery. From the Thames to the Elbe River, passing through the shores of the Lake Geneva, the trendy districts of Paris, Bruges or Amsterdam, the Maison's Pinot Noir and Chardonnay wine were only available on allocation. Antonin Rodet's consecration came with an award at the Universal Exhibition in 1900.

Vins de France is a quite new denomination (2009) for wines produced and sourced from different wine regions in France. It is a great opportunity for our winemaker to express the House skills with wines showing a steady style and unique personality and perfectly reflecting Antonin Rodet's commitment towards the enhancement of French terroir, more specifically Pinot Noir and Chardonnay.

## Grape variety

100% Chardonnay.

## Vinification and maturing

The grapes were harvested during the cool hours of the night and early in the morning, to keep the typical freshness of Chardonnay. Each selected plot was vinified separately so to respect its true nature and origin and to get a finer and purer wine. After the fermentation process, the wine was aged for 4 months on fine lees, under wood for a quarter, to bring a subtle structure and for the 3 others in stainless steel tanks to keep the fruit and freshness of the grape.

## Wine and food pairing

Will be perfect with mixed salads, grilled meats, fish and shellfish, or simply as an aperitif with tapas and crackers.

## Ageing potential

Ready to drink in order to appreciate its intense aromas, but can be kept for 2 to 3 years.

## Serving temperature

Serve ideally between 11°C and 13°C/ 52°-55°F.