



Established in Mercey in the heart of the Burgundian Côte Chalonnaise, Maison Antonin Rodet cultivates since 1875, a 90-hectare vineyard over the appellation but also on the villages of Rully, Maranges, Santenay and over the Hautes-Côtes de Beaune area. In this exceptional environment, bordered with two emblematic castles in Rully and Mercey together with the Domaine de la Bressande, the unique terroirs of Southern Burgundy express themselves marvellously. Of noble character and fully expressive after traditional winemaking, the Antonin Rodet wines reflect their origins with great purity.

### History

Antonin Rodet runs the vineyard of this ancient fortified Château dating back to the 12th Century, symbol of the village of Rully, and property of the same family since its origins. 12 hectares, of which one third are Premiers Crus, producing about 80% white wines.

Rully is a communal appellation made up of 23 Premiers Crus climats. White Rullys spread on a 261 ha area - including 68 ha of Premiers Crus - whereas red Rullys are produced on a 116 ha area of which 28 are Premiers Crus.

Rully was named after a rich roman, Rubilius, who built a villa and founded the village during the roman occupation. It was at first named Rubiliacum and it evolved through the years to become the current Rully.

### Grape variety

100% Chardonnay

### Vinification and maturing

We harvest the grapes both by hand and machine. Using harvesting machines has an advantage: it allows a pre-fermentation maceration of the grapes by extracting the aromatic substances they contain. Then, the grapes are pressed in the bladder press: squeezed from the inside of the press, they receive an equal amount of pressure, ensuring the best quality of juice with a minimal exposure to oxygen.

After racking the wine, the fermentation and ageing processes take place partly in oak barrels, partly in vats. We use a proportion of 10% new oak barrels and 35% of 1-3 years-old barrels. Through regular stirring, the contact with the oak and lees will give the wine its roundness and woody side.

The remaining 55% is aged in stainless-steel vats, to preserve the freshness of the wine.

### Tasting notes

**Color:** Pale gold

**Nose:** Floral aromas of hawthorn and acacia, with a tinge of lemon.

**Palate:** Floral wine with woody notes and a touch of citrus. The finale is rich with a sensation of roundness in the mouth.

### Wine and food pairing

This wine will be perfect paired with charcuterie platters (ham or pâtés) or sea food (scallop-shells, salmon). It can also be drunk with hot first courses, such as quiches and pies, or with dry cheeses (goat's cheese for instance).





**Serving temperature**

Serve ideally between 12° and 14° C / 54° and 57°F