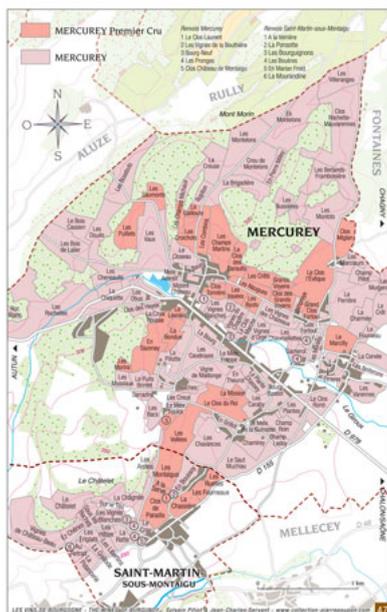




## Domaine de la Bressande



Established in Mercurey 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

In the Cote Chalonnaise, birthplace of viticultural Burgundy, Mercurey is one of the oldest terroirs which has always enjoyed an excellent reputation. Mercurey is also the native village of Maison Antonin Rodet.

This appellation has 31 climates classified in "premiers crus". The reds are mainly represented with 535 hectares in production (133 Ha "premiers crus") and only 111 hectares for the whites (30 Ha in "premiers crus"). The vineyard estate extends over 12 hectares and offers 3 upper quality wines from the appellation of Mercurey:

In red appellation :

- Mercurey ( 9 ha)
- Mercurey 1er Cru En Sazenay (1,75 ha)

In white appellation :

- Mercurey ( 1,33 ha)

### Grape variety

100% Pinot Noir.

### Vinification and maturing

3 weeks-vinification in temperature-controlled concrete vats with daily pumping over and some treading.

The wine is then aged for 8 months in oak barrels with 20% new oak that will give it the silky tannins and some wooden flavors.

### Tasting notes

**Colour :** Deep and brilliant red.

**Nose :** Flavours of red and black berries with lightly toasted notes.

**Palate :** A wine full of savoriness, carried by subtle and rounded tannins.

### Wine and food pairing

Will be the perfect companion to roasted or grilled meats, light game in sauce and most cheeses.

### Ageing potential

5 to 7 years.

### Serving temperature

Serve at around 15°C.

